

4CENTO APPASSIMENTO ROSSO IGT VENETO

CLASSIFICATION:

Veneto Rosso Igt

PRODUCTION AREA:

Valpolicella

TRAINING SYSTEM:

Guyot

HARVEST PERIOD:

Second half of September

DRYING:

Natural drying for 40 days

VINIFICATION:

soft crushing of destemmed grapes and fermentation: at a controlled temperature for about 30 days

AGEING:

18 months in large oak barrels

ANALYTICAL DATA:

Residual Sugar: 12 g/l

Total acidity: 5,35 g/l

Dry extract: 40 g/l

TASTING NOTES:

Deep ruby red with garnet hints, Appassimento is characterized by an intense aroma with notes of overripe small berry and cooked plums followed by scent of chocolate and finally nuances of sweet spic. In the mouth it's full bodied and powerful with soft and velvet



GRAPE:

60% Corvina, 25% Corvinone,
15% Rondinella



TEMPERATURE:

18°C



ALCOHOL:

15% vol



BOTTLE:

ml 750

