

GRAN PASSIONE

Passion is a powerful feeling,

a compelling emotion. GRAN PASSIONE is exactly this, the expression and devotion to our work that honors the tradition of our land.



UPC: 0 89832 90117 4
12pk/750ml

ROSSO

GRAPE VARIETAL:

60% Merlot, 40% Corvina

APPELLATION:

Veneto IGT

VITICULTURE:

Rosso is crafted in the tradition of "Apassimento" (to dry and shrivel), the same style as Amarone wines of the region. This technique has its roots in an ancient past dating back to the Roman era. Over the centuries, this technique of "drying" the grapes before crushing has been honed, resulting in this unique expression of northern Italy. The grapes are hand selected and harvested at the beginning of October to achieve the highest sugar content. The grapes are naturally dried on vines for about 15 days during which this period 50% of their weight vaporizes.

VINIFICATION:

After the hand harvest, the grapes are pressed and the fermentation starts; the skins are left in the must for a period to extract and intensify the flavors and the characteristic ruby red color. Afterwards, the wine is staged in oak vats for about 3 or 4 months; this aging gives the pleasant notes of ripe fruits, raisins, spices and vanilla.

TASTING NOTES:

Gran Passione has an intense purple color, tending towards amber with ageing. It is full-bodied with a solid structure due to the elevated alcohol and fine balance between soft tannins and acidity from rich red and black fruits.

TECH NOTES:

Alcohol: 14.2%
RS: 10.00 g/L
Cellaring: 4 years



PAIRING SUGGESTIONS:

Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.



Winesellers, Ltd.

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