

GRAN PASSIONE

The Passion of Veneto

Tucked in the northern corner of Italy, the Veneto DOC is the land of love. It's home to dimly-lit cafes along Venetian canals, Romeo + Juliet's story in Verona and birthplace of Cassanova - it is the land of grand passion. The Gran Passione wines reflect this passion and the centuries-old history of winemaking in this region.

The historic wine region of Veneto is believed to have first been cultivated in the Bronze Age. No other region boasts such historic winemaking diversity in such close proximity as in the Veneto. In the North, it's protected from the harsh northern European climate by the Alps (Dolomites) creating perfect conditions for the Blanco and Prosecco. Then closer to the Adriatic is where the reds flourish.



PINOT GRIGIO



The grapes for our Pinot Grigio are soft-pressed and the must obtained ferments for 15 to 20 days at a controlled temp, 59-63°F, in stainless steel tanks.

The wine is then stored at 64-68°F in stainless steel tanks until bottling. It results in an intense bouquet of floral notes and mineral scents. It is clean and fresh with typical mineral taste on the palate.

ROSSO



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.

PROSECCO



Our Prosecco grapes are hand selected both for area of origin and overall quality. After fermentation is complete a second fermentation

occurs by small additions of yeasts and sugar and takes place in glass lines tanks. This lasts for about 45 days and is known as the Martinotti-Charmat method process. The resulting wine has small bubbles less "fizzy" than champagne.

