

Puglia Passito Rosso

Italy | Apulia

Art. Nr. 57280

Wine Description

The late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins. The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature. It is mellow in flavour with a wonderfully powerful body and a long finish.

Region Description

At the beginning of October the perfect ripeness of the grapes is reached and the winemaking process starts at the vines. The withering process takes place in the vineyard by cutting the petiole of grapes but leaving them on the vine for about 15 days, during this period the 50% of their weight vaporizes. The hand-picked grapes are pressed and the fermentation starts. The skins are left in the must for a long period to extract flavours and the characteristic red colour. Subsequently the wine is left in barrels for about 3 or 4 month.

Food Pairing:

Great wine for roasted meats and with game dishes such as wild boar and deer. Excellent with mature and savory hard cheeses.

TECHNICAL DATA

VINTAGE:	2022	COUNTRY:	Italy
REGION:	Apulia	VOLUME:	0,75 L
STYLE:	Bold & Spicy	WINE TYPE:	Red wine
VARIETAL:	Montepulciano	SERVING TEMP:	room temperature
ALLERGENS:	contains sulfites	AGING POTENTIAL:	to 2025

