



ANTICHE TERRE[®]
VENETE



SOLO PASSIONE ROSSO

CLASSIFICATION. Dry Red Wine.

GRAPES. Corvina Veronese, Rondinella e Merlot.

PRODUCTION PROCESS. Solo Passione or "Just Passion", to interpret not only the passion of those who taste, but also of those who create. The protagonist of this wine is the love and the care gave by oenologist throughout every step of this wine's life. After a slow and constant fermentation the wine is transferred into oak barrels for an aging period of six months. The wine, correctly stored in horizontal position at a constant temperature, around 15-18 °C, without light, will preserve for 4-7 years.

TOTAL ALCOHOL CONTENT. 13,5%.

TOTAL ACIDITY, IN TARTARIC ACID. 5.7 grammi per litro.

SHELF LIFE. If the wine is stored properly at a constant temperature around 15-18 °C, in horizontal position in absence of light, it will keep for 4 to 7 years.

COLOR. Intense ruby purple.

NOSE. Spicy of plum and cherry and a hint of raspberry.

TASTE The complex aromas range from vanilla, spiciness to fruit flavors such as blackberries and plum.

SERVE. Decantation at least an hour before serving. Serve in large deep glasses.

FOOD MATCHING. Excellent most types of red meat, both grilled and braised, as well as with a good aged cheese.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13