



Velluto Appassimento Veneto



APPELLATION

Veneto IGT



AREA

Veneto Region.



GRAPES

Dried Corvina, Corvinone and Rondinella grapes



ALCOHOL LEVEL

14,5% by volume.



BOTTLE SIZE

750 ml

VINIFICATION

The grapes for this wine are semi-dried on trays for minimum 1 month ("Appassimento method"), in well-ventilated rooms in the most vicated areas for the production of this style of wine. The must is macerated on the skins for seven to eight days and vinification ensues at a low temperature. Fermentation is long and slow, lasting from four to six weeks. The wine then matures for 4 months before being bottled.

COLOUR

Ruby-red with garnety crimson reflections.

BOUQUET

Ripe cherries and marasca black cherries, combined with a slight sweetness of exotic spices.

FLAVOUR

Full bodied wine, offering both a richness in taste and complexity. Its silky finish is velvety smooth. The aftertaste is highly persistent and delectably clean.

SERVIG TEMPERATURE

Best served around 16° - 18° C.

FOOD PAIRINGS

It pairs splendidly with Mediterranean inspired pasta dishes and grilled/braised meats. It is also the perfect addition to a romantic evening with your significant other.