



CASAROTTO  
AZIENDA AGRICOLA

## Passito rosso Veneto I.G.T. "Le Ghiaie"

(Bottle size: 0,750 lt.)

Passito rosso Veneto  
"Le Ghiaie" i.g.t.



**DENOMINATION:**

Passito Rosso Veneto I.G.T.

**ALCOHOL CONTENT:**

13 %

**GRAPES VARIETY:**

Corvina, Rondinella and a little part of Merlot.

**AREA OF PRODUCTION:**

Hilly area of Vestenanova.

**HARVEST:**

Harvested and selected completely by hand around mid-late September.

**TECHNIQUE:**

The grapes are left to dry into little plastic boxes located into aired places, where they are constantly controlled and cleaned up until the moment of the pressing (At the end of december). After then, it takes place a slow fermentation into stainless steel tanks and a following bottle aging for about 6 months.

**TASTING NOTE:**

Sweet wine with a ruby red colour and a strong and fruity aroma of blueberry, cherry and jams. It has a pleasantly sweet taste, with a good persistence and a rich finish.

**RECOMMENDED PAIRINGS:**

A meditative wine which pairs very well with dry baked goods, Vicenza's mustard and especially with typical Veronese cheeses with a strong taste like Fossa cheese.

**SERVING TEMPERATURE:**

14-16°C

**SOCIETA' AGRICOLA CASAROTTO  
PRODUZIONE E VENDITA VINI D.O.C.**

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