



**L'APPASSIONE**  
Rosso delle Venezie IGT  
Sartori di Verona Veneto, Italy

***Area of Production:***

Vineyards in the hilly area north-east of the province of Verona.

***Soil:***

Clay and calcareous.

***Grape Varieties:***

50% Corvina Veronese, 25% Corvinone, 20% Merlot, 5% Cabernet Sauvignon.

***Production Technique:***

The grapes are carefully harvested in the vineyard and placed in small boxes for partial drying until early November. The fermentation on the lees is particularly long and then the wine undergoes malolactic fermentation. The wine is matured for about 8 months in stainless steel followed by 2 years in Slavonian oak casks (between 5-8 years old)

***Characteristics:***

*Color:* Vivid garnet red.

*Bouquet:* Red fruits and spices.

*Taste:* Full bodied, round, slightly dry and velvety, with a harmonious soft-textured body.

*Alcohol Content:* 13%

*Total Acidity:* 5.5g/l

*Residual Sugar:* 9g/l

An ideal wine for main courses such as grilled meats, roasts, smoked ham and savory cheeses.