



## VENETO ROSSO IGT - MAGNUM

Veneto, Italy

Gran Passione



### Method & Production

The grapes come from selected vineyards harvested at the beginning of October, to allow the grapes to have increased maturation. Before picking, the vines' cordons are cut, but the grapes are left on the vines, and for up to 15 days the grapes begin to dry naturally on the vine (Appassimento on vine). The grapes are then carefully hand harvested before being pressed. After fermentation the wine is aged in oak for 3-4 months.

### Tasting Notes

Vibrant purple colour, rich luscious nose full of sweet ripe dark cherry, plum, vanilla and christmas spice. Rich and velvety, with lots of juicy fruit. Very easy drinking.

(Gran Passione Rosso 2015) "Dark garnet with ruby tints. Beguiling nose of cherry, sour cherry and fine spices with a touch of mocha. Velvety attack, ample, robust, powerful palate showing hay and youthful iodine and mineral touches. Firm mid-palate. Well-made with well-judged proportions." **88 points,**

**Gilbert & Gaillard 2017**

### Food Matching

Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
GP0218	Veneto Rosso IGT - Magnum	Merlot: 60% Corvina: 40%	2018	14.0%	Cork	6X1.5lt	No	No	Yes