



Un vino, la presenza  
che sceglie e grazie per il dono  
generoso del Creatore e della terra, Sua creatura.  
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CONTRÁMALINI



## Falà Veneto IGT Passito Rosso

A medium-sweet wine, which is neither completely sweet nor entirely dry. Made with a mix of local and international grape varieties that are dried until the middle of winter, it has an attractive international style that appeals even to those who are not used to drinking rich, well-structured red wines.

**Production zone:** Veneto

**Grapes:** Corvina, Corvinone, Merlot, Molinara.

**Production:** after harvesting, the grapes are dried on racks and wooden crates in well-ventilated rooms for a long period of time, then pressed and destemmed. Fermentation with maceration on the skins takes place at 20°C, with daily automatic punching down of the cap.

**Maturation:** years in oak barriques, followed by a few months in bottle.

**Residual sugar:** 35/50 gr/l.

**Alcohol:** 15.5/16% vol.

**Service:** it is advisable to uncork the bottle an hour before serving the wine in large glasses, at a temperature of 17°C

**Food pairings:** Mature cheeses, accompanied by honeys and jellies. A wine for accompanying conversation at the end of a meal.

**Bottle sizes:** 0.75 l. and Magnums (1.5 l).

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