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che sceglie e rende  
ammirevole con amore e fede.  
Sua creatura.  
Il dono generoso del Creatore e della terra.



CONTRÁMALINI



## Pa-Sa-Sù! Rosso del Veronese IGT

*Pasasù* is a word in the Veronese dialect that indicates a certain attitude of enlightened nonchalance or tranquil disengagement: “pasa-sù, let it pass, let things be”. That is the advice which inspires this red wine of good body but not overly demanding style, which will also undoubtedly appeal to non-habitual drinkers.

**Production zone:** Province of Verona

**Grapes:** Rebo, Ancellotta, Sangiovese

**Production:** the best selected grapes are harvested in September/October and immediately crushed and destemmed. Fermentation takes place with maceration of the must on the skins at 20°C, with daily automatic punching down of the cap.

**Maturation:** several months in oak casks, followed by several months' bottle-ageing

**Alcohol:** 14/15% vol.

**Service:** we recommend serving this wine in quite large glasses, at a temperature of 16°- 17°C

**Food pairings:** pasta or rice dishes with meat or game sauces, roasts, grilled meats, and cheeses.

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

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