





CONTRÁMALINI



RossoMalino Veneto IGT Passito Rosso

A dry red passito wine made with a richer and more unusual blend of grapes. It is a full-bodied, fragrant and elegant wine, with an international style.

Production zone: Veneto

Grapes: Rebo, Marselan, Corvinone, Cabernet Sauvignon.

Production: After careful selection, the grapes are dried in well-ventilated rooms for a long period of time. They are then pressed, destemmed and fermented, with maceration of the must on the skins, at 17°-18°C, with daily automatic punching down of the cap and délestage.

Maturation: several months in stainless steel tanks, followed by a few months' bottle.

Alcohol: 15,5/16,5% vol.

Service: this wine should be served in large glasses at a

temperature of 17°C

Food pairings: Pasta with meat sauce, T-bone steaks, sausages

and grilled meats, fat cheese (pecorino).

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