



Al Passato

Classification
Red Verona I.G.T.

Region
Verona, Veneto, Italy

Grapes
Corvina Veronese, Rondinella, Merlot, and other complementary varieties.

Harvest
Generally harvested from the second week of September until October.

Vinification
The grapes are destemmed and crushed, then fermented in stainless steel at a controlled temperature not exceeding 25°C. The process lasts an average of 7 days, with regular pump-overs.

Aging
Minimum duration of one year in large barrels or stainless steel.

Total Alcohol Content
13,5 %

Longevity
If properly stored at a constant temperature of around 15°C, in a horizontal position and away from light, it can age for 5 to 8 years, developing tertiary aromas.

Color
Intense purple with ruby reflections.

Aroma
Spicy and inviting, with notes of plum and cherry, complemented by a delicate hint of raspberry.

Taste
Velvety, with well-rounded tannins that perfectly balance the acidity.

Serving Temperature
Serve at room temperature, preferably around 18°C.

Food Pairing
Ideal with grilled or roasted meats. Excellent with structured cheeses.

Bottle Size
0,750 L

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CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
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