



Solo Passione Organic

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,
FOOD SOVEREIGNTY
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