

Cà Ronchi 2007  
Passito rosso IGT Veneto



VIGNATO

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**Production area:** Gambellara (VI)

**Subarea:** Pianura

**Grapes variety:** Merlot 100%

**Grape-Harvest:** mid-September, hand picked

**Vineyard:** the grapes come from the vineyard in area of Ronchi, average age of the vines is 60 years, median altitude 50 m, dark alluvial soil, deriving from volcanic rocks

**Training system:** Vicentine trellis

**Winemaking process:** dried on trays for 3 months and fermentation at controlled temperatures with repeated and prolonged pressings.

**Aging:** matures on its lees in aged barrels for about 12 months, then bottled.

**Colour:** intense ruby red

**Sensory profile:** bouquet, small black berry fruits. The final opens with a sensation of aromatic herbs and spices.

The sweet taste is sharp and round, fruity with a slight aftertaste of sweet tannins.

**Pairings:** classic wine for sipping that finds the right taste combination with several cheeses, among which is gorgonzola. Traditionally it is combined with dry sweets such as pasta frolla (shortbread pastry), cantucci (dry Tuscan biscuits), and sbrisolona (dry, crumbly cake from Mantua). Interesting pairing with dark chocolate.

**Serving temperature:** 16-18°C



**TECHNICAL DATA**

**Alcohol:** 13,90 %

**Total acidity:** 6,6 g/l

**Sugar content:** 115 g/l

**Total sulphur dioxide:** 16 mg/l

**Free sulphur dioxide:** 12 mg/l