



L'AFRODISIACO
2017

PASSITO ROSSO

DEL VENETO

INDICAZIONE GEOGRAFICA TIPICA

Dark ruby red colour. Intense and elegant aromas of ripe fruit, raisins, black cherries and plums in alcohol. Sweet and warm taste, velvety and round.



Vineyards: vigneti di Sant'Ambrogio. **Altitude:** 151 m slm.

Grape Varieties: 100% Oseleta.

Soil: dark, clayey and fertile with a high content of gravel, deep and drought resistant.

Training system: Guyot with 5000 vines per hectare, 8 buds per vine. Green cover between the rows.

Vine age: 15 years.

Yield: 15 hl/ha.

Harvest: manual, of selected bunches, at the end of October. Slow grape withering in the drying room until November.

Vinification: crushing and pressing of de-stemmed dry grapes in February. Fermentation at a controlled temperature of 10°C. Maceration of the must for 20 days, with daily pumping-over.

Ageing: the wine is aged in tonneaux for 6 months and then a further 12 months in steel tanks. It is then left to mature for at least 6 months in the bottle before sale.

Pairings: wine for meditation, ideally enjoyable after meal.

Traditionally paired with plain pastries and biscuits, it pairs particularly well with good dark chocolate.

Serving temperature: approximately 12°C.

Open the bottle at least 1 hour before serving.

Analytical data:

Alcohol content	14,8 %
Residual sugars	95 g/l
Total acidity	5,9 g/l
pH	3,4
Net dry extract	32 g/l

BUGLIONI



750