

# PASSO BARONE

**ROSSO ITALIANO**

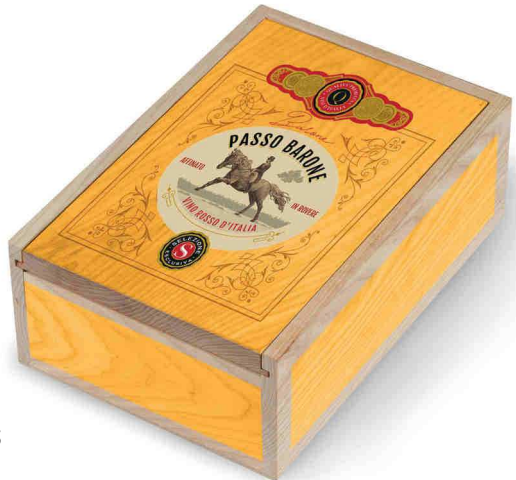


# PASSO BARONE

**ROSSO ITALIANO**



Carton case 6x0.75 / 12x0.75



Wooden box 6x0.75

# PASSO BARONE

## ROSSO ITALIANO

### GRAPES:

Sangiovese, Primitivo, Merlot.

### VINEYARDS:

The grapes are selected from low-yielding vineyards in the heart of Puglia, southern Italy;

### TRAINING:

Sangiovese and Merlot grapes are trained using the Guyot system, Primitivo typical Alberello Pugliese (bush vines).

### HARVEST:

Primitivo early September, Sangiovese and Merlot mid-September.

### VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction.

Fermentation takes place at a controlled temperature of 23-25°C for 8-10 days. Frequent remontage and delestage are carried out during fermentation in order to achieve a better extraction of aromas and gentle tannins.

### AGING:

Following vinification, 40% of the wine is aged in 2nd passage barriques for 6 months.

ALCOHOL: 14.5%

### WINEMAKER'S NOTES:

Passo Barone has an intense ruby-red color with a powerful bouquet reminiscent of black cherries, dried fruit, chocolate, coffee beans and prunes. On the palate it is full-bodied, supple and round-tasted, with a pleasant spiciness.

Perfectly pair on red meats, game and aged cheeses.