



Passonero Rosso Arcole DOC

Grapes Variety

80% Merlot, 20% Cabernet Sauvignon from our own vineyards.

Viticultural details

Guyot training systems with plant density of 5,200 vines/ha. The distance between the ranks is 2,40 meters, while in the row between the vines is 0.80 cm. The production varies depending on the season from 2 to maximum 3.5 kg per vine. The soil is of medium texture, tending to sandy. At 80 m. (260 ft.) above sea level. Age of the vines 15 years.

Vinification and maturation

Classic red vinification with maceration of the grapes for 15 days at a controlled temperature. Next "Ripasso" on the pomace of Nero d'Arcole Bixio for about 20 days. After fermentations, aging for about 4 months in large oak Slavonian barrel (30/60 HI). Settlement in steel tank before bottling and refining in bottles for about 3 months.

Alcohol

Around 14,0 % vol.

Features

Colour: intense and deep ruby red.

Nose: fruity with notes of cherry and plum, enveloping scent of spices.

Flavour: full-bodied and rich. The notes of fruit are perfectly combined with spicy wood.

Pairings

Recommended with roasted meat, grilled meat and mature spicy cheeses.

Serve at: Serve at 18°-20°C (64-68°F).