

## PAXXO

Rosso del Veneto IGT Appassimento



Tasting notes:

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**Bottle size:** 0.75l, 1,5l, 3l

**Tipology:** Dry red wine

**Vines:** Corvina Veronese 60% Rondinella  
10% Cabernet Sauvignon 20% Merlot 10%

**Geographical location of the vineyards:**  
Land located in Cavalo di Fumane at 500  
meters above sea level with south-east  
exposure.

**Soil:** very varied on alluvial debris

**Training system:** gouyot aged at least 25  
years

**Harvest:** The harvest took place manually  
in the norm of the period from the 15th of  
September in small boxes of 6kg each

**Vinification:** grapes left to dry in fruit for  
35 days at controlled temperature and  
humidity.

**Aging** in French oak barrels for 12 months.

**Aging in bottle** for 6 months.

**Analytical data:** Alcohol carried out 14.5%

**Organoleptic characteristics:** **Color:** ruby  
red with violet notes, the great density in the  
glass expresses great structure; **Bouquet:**  
pleasantly spicy with hints of red fruits and  
ripe fruit; **Taste:** warm, soft and persistent  
with hints of raisin fruits that recall  
Amarone.

**Serving method:** Serve at a temperature of  
17 ° - 18 ° taking care to uncork the bottle at  
least 1 hour before.

**Gastronomy:** it is a very versatile wine. It  
goes very well with all red meats, grilled  
meats, game with braised meats, roasts and  
aged cheeses.