



## BUSETA E BOTON ROSSO PASSITO I.G.T. VENETO

**Grape Varietals:** 75% Merlot, 25% Corvina.

**Average age of the vines:** 20 years.

**Soil:** alluvial and volcanic.

**Harvest Period:** end of September.

**Vinification:** after a manual harvest, the grapes are dried for about two months, then they undergo a traditional red wine vinification process with a long maceration and frequent stirring. Once both the alcoholic and malolactic fermentation are done, the wine is aged for 18 months in Slovenian Oak barrels.

**Alcohol Content:** 15% by vol.

**Residual Sugar:** 8 grams per liter.

**Color:** deep ruby red with orange reflections.

**Aroma:** rich of ripe black fruit, such as blackberry and blueberry. Notes of black cherry, and a nice spiced note of coffee, black pepper and a hint of dark chocolate.

**Palate:** full, round and persistent, with notes of ripe fruit and spices. Very persistent with a very pleasant aftertaste.

**Food Suggestions:** aged cheese, red meat and dark chocolate.

**Serving Temperature:** 16-18 °C / 61-64 °F.

