



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.

