



# PASSATO

## PRESENTE

*Futuro*

## ROSSO

### TERRE DI CHIETI

**AREA OF ORIGIN:**

Abruzzo

**PEDOCLIMATIC ENVIRONMENT:**

Hilly areas with altitude not exceeding 500/600 metres.

**COLOUR:**

Bright ruby red

**CHARACTERISTICS:**

Passo Perfetto has ample bouquet with notes of Morello cherries and blueberries. A dry and soft taste.

**GASTRONOMIC COMBINATIONS:**

This wine is a suitable accompaniment to red meat, pasta dishes and cheese.

**GRAPE VARIETIES:**

Montepulciano, Cabernet Sauvignon, Merlot and Sangiovese

**SERVING TEMPERATURE:**

To be served at a temperature of 18°-20° C.

**WINE-MAKING PROCESS:**

selected grapes, which have been left to dry on the vines are destemmed and crushed after which traditional red vinification at controlled temperature for 10 days in stainless steel tanks with frequent remontages to enhance the extraction of aroma and soft tannins. After which 50% of the bulk wine is refined in barrels for 3 months and then a further 2 months in barrique before being blended with the remaining 50% of the unaged bulk wine.