



CONTRĂMALINI



Campo de Sampin
Veneto IGT Passito Rosso

A sweet, full-bodied and well-balanced red wine, which does not need to be paired with any particular type of food but with which you can even risk unusual gastronomic accompaniments, such as with certain Oriental dishes.

Production zone: Pescantina

Grapes: Corvina Veronese, Corvinone

Production: the specially selected grapes are picked late and then left to dry in well-ventilated rooms until the end of February. This is followed by pressing, destemming and fermentation with maceration of the must on the skins at 17°-18°C, with daily automatic punching down of the cap.

Maturation: 24 months in stainless steel tanks, followed by a few months' bottle-ageing.

Residual sugar: 100 g/l

Alcohol: 14% vol.

Service: serve it at a temperature of no more than 16°C

Food pairings: Chocolate- and berry fruit-based desserts. Also excellent on its own at the end of a meal.

Bottle size: 0.75 l.

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