



CONTRÁMALINI



Falà Veneto IGT Passito Rosso

A medium-sweet wine, which is neither completely sweet nor entirely dry. Made with a mix of local and international grape varieties that are dried until the middle of winter, it has an attractive international style that appeals even to those who are not used to drinking rich, well-structured red wines.

Production zone: Pescantina

Grapes: Corvina Veronese, Corvinone, Merlot

Production: after harvesting, the grapes are dried on racks in well-ventilated rooms until the end of January, then pressed and destemmed. Fermentation with maceration on the skins takes place at 20°C, with daily automatic punching down of the cap.

Maturation: 6 years in Slavonian oak barriques, followed by a few months' bottle-ageing.

Residual sugar: 35 g/l.

Alcohol: 16% vol.

Service: it is advisable to uncork the bottle an hour before serving the wine in large glasses, at a temperature of 17°C

Food pairings: Mature cheeses, accompanied by honeys and jellies. A wine for accompanying conversation at the end of a meal.

Bottle sizes: 0.75 l. and Magnums (1.5 l.).

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