





CONTRÁMALINI



Ismaero Veneto IGT Passito Rosso

A rich, mellow red *passito* wine, made from Italian and international grapes and produced using an ancient technique, so as to combine tradition with modernity and satisfy wine lovers in distant lands as well.

Production zone: Pescantina

Grapes: Corvina Veronese, Corvinone, Croatina, Cabernet

Sauvignon

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 17°-18°C, with daily automatic punching down of the cap and délestage.

Maturation: 5 years in Slavonian oak barriques, followed by a

few months' bottle-ageing.

Residual sugar: 10 g/l

Alcohol: 17.00% - 17.50% vol.

Service: serve it in large glasses at a temperature of 17°C

Food pairings: a wine for drinking at the end of a meal, it goes

well with both mature and blue cheeses, dark chocolate.

Bottle sizes: 0.75 l. and 1.5 l.

Ismaero® is a registered trade mark owned by Azienda Agricola Tezza Fabio