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CONTRÁMALINI



Pa-Sa-Sù! Rosso del Veronese IGT

Pasasù is a word in the Veronese dialect that indicates a certain attitude of enlightened nonchalance or tranquil disengagement: “pasa-sù, let it pass, let things be”. That is the advice which inspires this red wine of good body but not overly demanding style, which will also undoubtedly appeal to non-habitual drinkers.

Production zone: Pescantina

Grapes: Corvina Veronese, Sangiovese, Rebo, Ancellotta

Production: the best selected grapes are harvested in mid-October and immediately crushed and destemmed. Fermentation takes place with maceration of the must on the skins at 20°C, with daily automatic punching down of the cap.

Maturation: 36 months in Slavonian oak casks, followed by at least 6 months' bottle-ageing

Alcohol: 13.5%-14.0% vol.

Service: we recommend serving this wine in quite large glasses, at a temperature of 16°- 17°C

Food pairings: pasta or rice dishes with meat or game sauces, roasts, grilled meats, and cheeses.

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

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