





CONTRÁMALINI



RossoMalino Veneto IGT Passito Rosso

A dry red passito wine made with a richer and more unusual blend of grapes. It is a full-bodied, fragrant and elegant wine, with an international style.

Production zone: Pescantina

Grapes: Corvinone, Cabernet Sauvignon, Rebo, Marselan

Production: After careful selection, the grapes are dried in well-ventilated rooms until the end of January. They are then pressed, destemmed and fermented, with maceration of the must on the skins, at 17°-18°C, with daily automatic punching down of the cap and délestage.

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

iew months bottle-ageing

Residual sugar: 8 g/l

Alcohol: 16% vol.

Service: this wine should be served in large glasses at a

temperature of 17°C

Food pairings: Pasta with meat sauce, T-bone steaks, sausages

and grilled meats, fat cheese (pecorino). **Bottle sizes**: 0.75 l. and Magnums (1.5 l).