



## CAMPANIA PASSITO ROSSO I.G.T.



*Grape Variety:* 100% Aglianico

*Production Area:* family-owned vineyards in Lapio.

*Winemaking:* selected grapes are left to dry on the vines and harvested towards the end of November. Maceration on the skins lasts about 12-14 days. After alcoholic and malolactic fermentation, the wine is left to mature in small oak barrels for at least 24 months, followed by refinement of at least 24-36 months in the bottle prior to release for sale.

*Tasting Notes:* ruby red with violet reflections. The bouquet is complex and rich, with fruity and spicy aromas, ranging from dried fruit to caramelized and syrupy fruit, with an interesting development of tertiary nuances, such as leather, balsamic notes, sour cherries, goudron (tar) and resin. An elegant, soft wine with a remarkable structure, velvety tannins, surprisingly long persistence and notes of red fruit in the aftertaste. A wine with great aging potential.

*Food Pairings:* ideal with patisserie, almond pastries and chestnut cakes, such as the traditional “castagnaccio”. Perfect with chocolate desserts, mature and blue cheese, such as Gorgonzola.

*Best served at 16-18 °C.*