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# Neropasso

*Rosso Veneto*

Indicazione Geografica Tipica

**Denomination:** IGT Veneto.

**Production Area:** Veneto.

**Alcohol Content:** 13,5%.

## ***Organoleptic features***

**Colour:** Intense red tending to garnet with aging.

**Bluquet:** Spicy with hints of cherry, black cherry, and plum compote

**Taste:** Fine and velvety palate, persistent, with soft tannins at the end.

**Service Temperature:** 18°-20° C.

**Serving Suggestion:** Recommended with Pasta, white and red meats, fresh and aged cheeses.

## ***Soil***

*The soil can generally be distinguished in brown and red soil on silts or on loam rocks of Cretaceous period; compact red soil on basalt; compact red soil Eocene limestone. Each valley has different compositions, although there is always a high calcareous concentration, with big stones quantity in the first half meter of the ground.*

## ***Maturation***

*A part of the grapes is slightly wilted before the soft pressing. The wine is then aged.*

