

## APPASSIMENTO ROSSO VENETO I.G.T.



**Vintage:** 2018.

**Region:** Veneto.

**Grapes:** Corvina 65% Rondinella 20% Merlot 15%.

**Vinification:** Towards the end of September the manual harvest takes place, and the grapes are left to dry on racks for about 60 days (similar to the Amarone process), in order to obtain a higher sugar content. After this period, we proceed with the de-stemming and soft pressing to obtain a must which will ferment in contact with the skins for another 10 days. This process allows to extract the dark red color and polyphenols, that are a natural antioxidant contained in the grape peel. At this point we proceed with a short aging in wood.

**Tasting Notes:** Vescovo Moro Appassimento is an interesting reinterpretation of Amarone in a modern key, easier to drink. This dry red wine also called passito in Italian where the grapes are dried before they go through the pressing process giving it a velvety and harmonious profile. Born from a blend of traditional valpolicella red grapes, it expresses elegance, class, and fullness. A deep Ruby Red color with garnet hues. At the nose it releases complex notes of cherry under spirit together with a touch of vanilla. In the mouth the tannins are well balanced, fresh, full-bodied that lingers on the palate with light spicy notes.

**Analysis:** Alcohol 14,% ABV. Acidity 5,5g/l; Residual Sugar 8,5 g/l.

**Food Suggestion:** Good with roasts, red meats both braised and grilled, and aged cheese such as Pecorino Toscano DOP or a spicy Provolone.

**Serving Temperature:** 18°C.

**Bottle:** "Burgundy" 750 ml (6/12cases).



# VESCOVO MORO

## WINE TASTING SHEET

<b>Winery:</b> Vescovo Moro Group Srl <b>Brand:</b> Vescovo Moro <b>Appellation:</b> IGT <b>Vintage Year:</b> _____		<b>Country:</b> Italy <b>Area/Region:</b> _____ <b>Price:</b> _____
<b>Clarity:</b> Cloudy, Bitty, Clear, Brilliant <b>Depth of color:</b> Watery, Pale, Medium, Deep, Dark <b>Color:</b> (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown <b>Viscosity:</b> Slight sparkle, Watery, Normal, Heavy, Oily	<b>Comment:</b>	
<b>General Appeal:</b> Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.) <b>Fruit Aroma:</b> None, Slight, Positive, Identifiable <b>Bouquet:</b> None, Pleasant, Complex, Powerful	<b>Comment:</b>	
<b>Sweetness:</b> (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet <b>Tannin:</b> (Red Wine) Astringent, Hard, Dry, Soft <b>Acidity:</b> Flat, Refreshing, Marked, Tart <b>Body:</b> Very light & thin, Light, Medium, Full-bodied, Heavy <b>Lenght:</b> Short, Acceptable, Extended, Lingering <b>Balance:</b> Unbalanced, Good, Very well-balanced, Perfect	<b>Comment:</b>	
<b>Sweetness:</b> Coarse, Poor, Acceptable, Fine, Outstanding _____ <b>Final Comment:</b> _____ _____		<b>Overall Score</b> (1 to 10)