







T. Elis Veneto IGT Passito Rosso

A blend of non autochtonous grapes, with a deep scient of small red fruits, a velvet touch but with no sugars.

Production zone: Veneto

Grapes: Merlot, Rebo, Dindarella, Ancellotta, Sangiovese, Pinot Nero

Production: after harvesting, the specially selected grapes are left to dry on racks in well-ventilated rooms for a long period of time. Fermentation is with maceration of the must on the skins, with daily automatic punching down of the cap.

Maturation: first, in stainless steel tanks, followed by several months in oak and cherry woods barriques and tonneaux and some months in bottle.

Alcohol: 16/17%

Service: serve it in large glasses at a temperature of 17°C

Food pairings: fruit meat, cheeses aged in marc, cheese cake and tarts with wild berries.

Bottle sizes: 0,75 l., Magnum 1,50 l.