

IPSUM PASSITO ROSSO 2015

Appellation: Passito rosso IGT Toscana

Vintage: 2015

Number of bottles produced: 600

Bottling period: February 2017

Vinification: The grapes are handpicked and put on wooden grates to dry naturally. Once reached the optimum point of drying, the grapes are de-stemmed and fermented until they reach the right balance between alcohol, complex aromas and residual sugar.

Grape Variety: Aleatico, Merlot

Alcohol content: 13.50% Vol

Evolution: In French barriques.

Area of Production: Colli di Marsiliana, winery's vineyards

Average Altitude: 90-100 mt



Tasting notes

A deep ruby red color. Naturally sweet, it opens with notes of ripe red fruit and jam. Warm, soft, round, sweet and intense flavors, with balanced acidity. A persistent finish.

Food pairing

A dessert wine, ideal pairing with chocolate, dried pastries, fruit tarts, as well as cheese.