



## **Romeo & Juliet**

### Passione Sentimento Veneto Indicazione Geografica Tipica



#### **The name**

Passione e Sentimento (Passion and Feeling), celebrates the city of love par excellence, Verona, not in this case only because of its history and monuments, but also because of its wine.

#### **Geographic Area**

Vineyards located on the hillside areas of Valpantena, north east part of Valpolicella.

#### **Soil**

Calcareous, flaky debris, and prevalently pebbly soil.

#### **Grape Varieties**

Dried grapes of Merlot, Corvina, Croatina.

#### **Vinification**

The Merlot and Corvina grapes, selected and hand harvested with great care, are then left to dry for 1 month into trays in the Fruttai. Here, thanks to the dry and well ventilated environment where the humidity level is carefully controlled, the grapes lose around 15% of their water content and gain high sugars concentration. The vinification process takes place in separate steel tanks at a controlled temperature of 22-24°C for 20 days. Maturation in large cherry barrels (at second use) for 3 months. Afterwards the grapes are blended and malolactic fermentation follows to harmonize and soften the wine.

#### **Style**

Deep ruby-red in color. The nose has intense aromas of red berries with hints of spices. The palate is balanced with velvety tannins, and it has a soft and round finish.

#### **Food Pairings**

Great with red meat and game or with aged cheese.

#### **Size** 0,75 l.

#### **Alcohol** 14% vol.

#### **Awards— Vintage 2015**

"Sakura" Japan Women's Wine Award 2017 – Gold medal

"International Wine Challenge 2017" – Silver Medal

"VinetaAis 2018" – 3 rosoni

"Luca Maroni 2018" – 91 punti