BALDASSARRI



IGT UMBRIA - PASSITO ROSSO UMBRIA

Organoleptic Test

Appareance: Clear and clean. Dense, almost oily appearance testifies to richness in extract and body.

Colour: Amber red, deep, characteristic**.**

Scent: Extremely complex. Hints of apricot jam, peach, candied fruits, honey and caramel.

Flavor: Soft and velvety. The off-kilter alcohol content and sugary component are perceived at the same time. Spicy and tobacco flavors envelop the finish, moreover intense and persistent.

Production: Manual harvest in perforated boxes of 15 kg each. During harvest, one cluster per plant is left to ripen further. The harvest date is around early November. Destemming and soft pressing. Addition of selected yeasts. Temperature-controlled alcoholic fermentation (about eight weeks). Elevation of the wine in stainless steel for about twelve months. Bottling and storage for six months in bottle.

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