



**FARINA**  
VINI PREGIATI IN VALPOLICELLA

## “APPASSILENTO” ROSSO VENETO IGT

Experimenting has always been a prerogative of our company. After a long search we found the blend we wanted, with strong personality and superb elegance, fruit of the union of some special red grape varieties, each with their own single characteristics. The vinification and processing operations are very long and complex. For this new product we therefore chose the name “Appassilento”, indicating the long processing conducted “at a slow pace”. The result is a well-structured wine, full but smooth, soft, velvety. We wanted it to be as it is and this way it gives us emotions.

<b>GRAPE VARIETIES:</b>	Red grape variety typical from Veneto
<b>VINEYARDS LOCATION:</b>	Verona province
<b>EXPOSURE AND ALTITUDE:</b>	From 10 to 300m a.s.l. with different exposures
<b>SOIL:</b>	Volcanic, alluvial, tufaceous, morainic, clayey and calcareous
<b>TRAINING SYSTEM AND PLANT DENSITY:</b>	Some veronese pergola, then other systems, mainly espalier
<b>HARVEST:</b>	Handpicking of the grapes starting mid september
<b>VINIFICATION:</b>	Crushing and destemming of the grapes right after the harvest. Maceration of the juice in contact with the skins, without fermenting, at a temperature of 10-12 ° C, for about 5-6 days. We then proceed with the introduction of yeasts and a fermentation carried out in two stages, always at low temperature. Then there's a long rest of the wine on its lees with periodic “bâtonnage” in order to naturally obtain roundness, fullness and elegance.
<b>AGEING:</b>	Stainless steel at controlled temperature. Following maturation in Slavonian oak barrels for a couple of months
<b>TASTING NOTES:</b>	Deep ruby red with purplish hues. Fruity, black cherry, plum, blackberry and currant, floral of dried red flowers, spicy of black pepper. Full-bodied and soft, intense, with perfectly balanced tannins by a natural roundness and elegance
<b>DATI ANALITICI:</b>	Alcohol: 13,5 % Vol Sugar: 7 g/l Total acidity: 5,7 g/l Volatile acidity: 0,39 g/l Dry extract: 29 g/l
<b>SIZE (Lt):</b>	0,750
<b>PAIRINGS:</b>	Well paired with appetizers, fish or white meat based main courses. Excellent as aperitif
<b>SERVICE TEMPERATURE:</b>	14-16° C