

PIEMONTE DOC 'APPASSIMENTO'

2022 | Red Wine



Italy, Piedmont

Dezzani

Case Size: 6

This wine has a shining ruby red color with a very intense and complex bouquet filled with notes of red fruit and gentle spices. The taste is full, soft, velvety and really harmonic.

Vinification:

This "Passito" is obtained by leaving the grapes drying on the vines. It is a late harvest, which usually takes place between the end of October and the first days of November. The yield reduction gets up to 50% to concentrate the flavours (as stipulated by the DOC). After maceration and malolactic fermentation, the wine refines for 2-3 months in tank and then in the bottle.

Grape Varieties: Barbera| Dolcetto

Classification: DOC Piemonte | **ABV:** 14% | **Closure:** Natural Cork