



ELIOS

VINO PASSITO ROSSO

CLASSIFICATION | VINO PASSITO ROSSO

NAME | ELIOS

COMPOSITION | 100 % Merlot

PRODUCTION AREA | Aldeno

CULTIVATION METHOD | Guyot

HARVEST | Hand picked, using crates and 'arelle' (special drying racks)

VINIFICATION | After partial raising in drying chambers for 3 - 4 months, crushing, maceration and fermentation in stainless steel tanks. Aging in small wooden and stainless steel barrels

TASTING NOTES

Colour | Deep red with hints of garnet

Aroma | Etheric, with hints of cherry and mature black cherry,

Taste | Sweet, structured, with pleasant tannins

ALCOHOL CONTENT | 13% vol.

AVAILABLE FORMAT | 50 cl.

SERVING TEMPERATURE | 15°-16°C

MATCHINGS | Perfect with mature and blue cheeses or at the end of a meal with desserts - excellent with chocolate desserts