

Paxxo

Rosso del

Veneto IGT

Paxxo is a smooth **red wine**, a blend of different grapes which guarantee strenght and richness in flavour. **Corvina** and **Cabernet Sauvignon grapes** gives persistence and length, yet its elegant taste comes from the Merlot.

Oenological practice

The grapes are selected and harvested by hand, stocked in 6 Kg trunks and left to rest in our orchards for 35 days, during which different biochemical processes will occur thus developing the special characteristics of the grape. The fermentation gives the wine a titre of 14% in alcohol, and thanks to continuous pumping over we obtain a highly structured wine. During the year of ageing in wood, the aromatic potential matures, creating a wine both pleasant and delicate.

Tasting notes

Intense red ruby colour. It delights the palate with its softness, while at the nose it gives smooth fragrances of dried fruits with notes of coconut and vanilla.

Food pairings

A perfect match for grilled or roasted meats, and ripened cheeses.

Grape varieties

Corvina Veronese 60%, Rondinella 10%, Cabernet Sauvignon 20%, Merlot 10%

Temperature suggested

18°C

Alcohol

14,5% Vol