



FARINA®
WINE TRADITION EVOLVES

APPASSILENTO Rosso Veneto IGT

Appassilento defines the signature Farina wines that require slow, measured winemaking. After extensive research and experimentation, we identified a blend of red varieties with personality and elegance, perfectly balanced to maintain the prized characteristics of each grape. The result is a sumptuous array of aromas, brilliant color, and a soft, pleasant palate without renouncing on fresh lift. We wanted it to be as it is, an intriguing pleasure.



Grape Varieties Corvina, Merlot, Cabernet

Vineyard location and characteristics Verona province, 100 to 300 meters a.s.l. with varied exposures

Soil From volcanic to alluvial, morainic, clayey and calcareous, depending on the variety and vineyard location

Vine training and planting density From volcanic to alluvial, morainic, clayey and calcareous, depending on the variety and vineyard location

Harvest Hand harvest from mid-October

Vinification Crushing and destemming of the grapes right after the harvest. Cold maceration of the juice in contact with the skins at a temperature of 10-12 ° C, for about 5-6 days. We then proceed with the introduction of yeasts to start the 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" to naturally obtain roundness, fullness and elegance

Maturation 50% in stainless steel vats and 50% in Slavonian oak barrels

Organoleptic Characteristics Deep ruby red with purplish hues. Fruity aromas of black cherry, plum, blackberry and currant, with hints of dried red flowers, and spicy black pepper. Full-bodied, and intense, with perfectly balanced tannins for a supple, elegant wine

Analytical Notes Alcohol: 13% vol. - Sugar: 7 g/l

Total acidity: 5,7 g/l – Volatile acidity: 0,39 g/l – Dry extract: 29 g/l

Size 0,75 l

Pairings At its best with roast, red meat, boiled meats, and medium aged cheese. Can also be enjoyed with first-course dishes with rich, flavorful sauces

Serving Temperature 14° - 16°

Cellaring A structured red wine that can be cellared for up to 5-7 years in optimal storage conditions