DOLO PASSO VENETO IGT

CANTINA LEVORATO

Producer: Cantina Levorato

Region of Origin: Veneto, Italy

Appellation: Indicazione Geografica Tipica (IGT)

Grape Variety: 40% Sangiovese, 30% Cabernet Sauvignon, 30% Merlot

Alcohol Vol.: 13%

Harvesting: Grapes are harvested individually to ensure each variety reaches its optimal ripeness. Harvesting takes place between late September and early October, followed by a meticulous selection process to guarantee quality and balance in the final blend.

Vinification: Each grape variety is fermented separately in stainless steel tanks at controlled temperatures. A short maceration process extracts vibrant color and smooth tannins. After fermentation, the wines are blended and aged in stainless steel, with a portion also maturing in oak barrels to add complexity.

Appearance: A bright ruby red with subtle garnet highlights, reflecting its youthful vibrancy and well-balanced structure.

Nose: Intense and complex, with aromas of ripe red fruits such as black cherry and plum. The bouquet also reveals hints of dried fruit, spices, and subtle oak, adding depth and elegance.

Palate: Full-bodied and rich, with a smooth texture and well-integrated tannins. Flavors of dark fruit, tobacco, and a touch of vanilla dominate the palate, leading to a long, satisfying finish with lingering notes of dried fruit and spice.

Best With: Perfectly pairs with hearty dishes such as grilled meats, braised beef, aged cheeses, and rich pasta dishes with meat-based sauces.

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