



DIONYSUS ASIA
YOUR ONE STOP WINE SOLUTION

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L'APPASSIONE OAK ROSSO DELLE VENEZIE IGT 2016

Origin - Hilly vineyards north-east of the province of Verona.

The grapes are carefully harvested in the vineyard and placed in small boxes for partial drying until early November. Its fermentation is on the lees is particularly long, and afterwards after which the wine undergoes malolactic fermentation.

The maturation of the wine is in big oak barrels 12 month to be finally filled afterwards and refined in bottles. This allows the wine to develop a delicate fruity sensation sustained by the oak.

TASTING NOTES

Vivid garnet red, intense and persistent bouquet of red fruits and spices, tobacco and leather. On the palate the wine is full bodied, round, pleasing, slightly dry and velvety, with a harmonious soft-textured body.

Food pairings

Ideal match for main courses, grilled meats, roasts, savory cheese and smoked ham.

TECHNICAL DETAILS

Grape Variety : 30% Corvina
30% Corvinone
30% Merlot
10% Rondinella

Alcohol : 12 %

Serving temperature: 16 - 18°C

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