Matezie di Scansano

TECHNICAL SHEET

COSTA TOSCANA ROSSO PASSITO IGT

Rosso Passito *2023*

The sweet red from dried grapes, for the end of the meal

A red passito from the Tuscan coast: a sweet wine made from grapes left to dry before winemaking. Made from Tuscan red Malvasia and Ciliegiolo, left to dry before pressing: sweet, warm and perfect at the end of a meal.

TECHNICAL SHEET

Appellation	Costa Toscana Rosso Passito
Classification	IGT
Type	Dessert wine
Vintage	2023
Size	500 ml
Alcohol	16% vol
Grapes	Malvasia rossa toscana, Ciliegiolo

THE VINEYARD

Altitude	350 m s.l.m.

TASTING NOTES

Appearance	Deep ruby red with garnet glints.
Nose	Cherries in spirit, dried plum, red fruit jam and a touch of sweet spice.
Palate	Sweet, soft and warm, with velvety tannins and a long finish of ripe fruit.

SERVING

Food pairing	Dark chocolate desserts, sour cherry tart, panforte and aged cheeses