

# Dolce Ozio

PASSITO VINO ROSSO DA TAVOLA

**Variety:** 100% Shirà.

**Production zone:** Garda, old vineyard of property planted in 1995 with personally selected vines. Located in Cattani estate at West side of Lake Garda. 517m above sea level.

**Soil:** Stony, gravelly with exposure from the East to West.

**Harvest:** Late, manual, with strict selection of the grapes in the vineyard.

**Yield per hectare:** 60 q/Ha of grapes.

**Harvest time:** First decade of November.

**Vinification:** Maceration for 20 days at a controlled temperature between 10/11° C with saturation of CO<sub>2</sub> in stainless steel tanks. Wine is drawn and fermentation concludes after about 10 days. Malolactic fermentation takes place in steel.

**Maturation:**

**Bottling:** Last decade of April.

**Top:** Natural cork.

**Sensory characteristics:** Obtained from selected single-variety Shirà grapes. Purple red color, the bouquet progressively more complex until find hints of dried fruit and jam, unique characteristics is the scent of strawberry. On the palate is fleshy, full and incredibly rich with sweet notes well mixed with good acidity.

**Serving temperature:** 10/12° C.

**Average life of Wine:** Wine with good aging. Fabulous even after 5 years.

**Food matches:** A wine for meditation, deserving simple settings such as dry fruits, chocolate or pastry. The pairing with game is but fascinating.

**Analytical data :**

Alcohol: 14 + 2% vol.

Total acidity: 5,70 g/l.

Ph: 3,30.

Net dry extract: 40 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

