



GIACOMO  
SALMASO

## CINQUEPASSI IGT VENETO



### GRAPE VARIETIES USED

A select blend of red  
grapes from only the  
finest vintages



### PRODUCTION ZONE

Regional Park of  
the Euganean Hills



### ALCOHOL CONTENT

14% by vol.



### SERVING TEMPERATURE

18 to 20 °C

### Training System

Spur pruning

### Vinification Process

Fermentation at a controlled temperature of 16 to 20 °C for 10 to 15 days.  
Aged in barriques and wooden tonneaux for twelve months.  
This is followed by an additional resting period and bottle ageing.

### Description

In colour, Cinquepassi is a deep and intense ruby red tending towards purple. The nose expresses aromas of red fruit preserves, such as blackberry and cherry, accompanied by cocoa, coffee and vanilla, and finishes with a balsam note. At the first sip, the palate is captivated by an extraordinary sense of smoothness and roundness.

### Pairings

Ideal as an aperitif, and the perfect match for grilled or braised meats, Florentine T-bone steak, game and aged cheeses. Elegant and intriguing, and ideal as a wine for meditation.



### Azienda Agricola Giacomo Salmaso

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