



## Corvina Rosso Veronese IGT

### Grapes Variety

100% Corvina from our own vineyards.

### Viticultural details

Guyot training systems with plant density of 4,500 vines/ha. The distance between the ranks is 2,20 meters, while in the row between the vines is 0.80 cm. The production varies depending on the season from 2 to maximum 3.5 kg per vine. The soil is of medium texture, tending to sandy. At 80 m. (260 ft.) above sea level. Age of the vines 10 years.

### Vinification and maturation

Drying process following the traditional technique, fermentation in Oak barrels. Refining of a part of the wine during 6 months in big cherry-barrels. Bottled with a natural sugar residual of 8-9 g/l.

### Alcohol

Around 13,50 % vol.

### Features

Colour: intense and deep ruby red.

Nose: Red fruity BOUQUET with grasy and spicy notes.

Flavour: Dry, warm and intense. Fruity with notes of cherry and plum, enveloping scent of spices.

### Pairings

Recommended with roasted meat, grilled meat and game.

Serve at: 18°-20°C (64-68°F).