



Corvina Veronese

IGT



GRAPE VARIETY

100% Corvina



PRODUCTION AREA

Hillside vineyards in the village of Illasi and Oasi Musella, province of Verona. Altitude 175 m a.s.l., North-East and South aspect. Pergola Veronese training system. Medium-textured alluvial soil with skeletal material. Yield approx. 120 q/ha.



HARVEST

Grapes harvested by hand in the month of October, at the peak of their phenolic ripeness.



VINIFICATION

The grapes are stripped and crushed, then macerated and fermented at a controlled temperature of 22–26°C for 8–10 days. This is followed by soft pressing. The wine is then aged in stainless steel tanks until bottling.



COLOUR

Ruby-red with purplish reflections.



AROMA

Pervasive aroma, with a hint of red fruit and spiced notes.



FLAVOUR

Pleasantly fruity and balanced on the palate.



PAIRINGS

Excellent with flavourful first courses and all types of meat and cheese.



SERVING TEMPERATURE

16°C – 18°C



ALCOHOL CONTENT

12 % Vol.