

CORVINA

IGT VERONA



GRAPES
100% Corvina

AREA OF PRODUCTION
Selected vineyards located on the Veronese headlands.

VINIFICATION
The grapes, carefully selected in the vineyard, are harvested by hand and then left to rest in large and air-conditioned drying lofts for 8 days. The grapes are then destemmed, softly pressed and fermented at controlled temperature for 10 days. Finally, the wine is aged partly in steel tanks and partly in tonneaux.

TASTING NOTES
Intense red in colour. Fruity aroma of cherry and wild red fruits, floral scents and spicy notes. Fresh and soft on the palate, full bodied with excellent length.

FOOD PAIRINGS
Perfect match with cured meats, cheeses, and light meats.

ALCOHOL DEGREE
13,5% vol

