100% CORVINA VERONESE I.G.T.

COUNTRY

Pescantina, Verona, Veneto.

VINEYARD

All the grapes come from our "Campagna" vineyard in Pescantina. Historic vineyard which has always been owned by us.

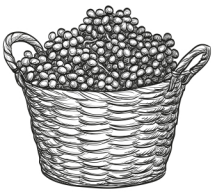
GRAPES

100% Corvina Veronese. Manual harvesting and selection of the grapres at the end of September.

FRUIT SHED

Short drying of the grapes. Great care is taken in checking the integrity of the grapes and the health of the bunch in the fruit shed..

VINIFICATION



Soft pressing of the slightly dried grapes. Fermentation at a controlled temperature and maceration for 10 days.

REFINEMENT

The refinement of our corvina takes place only in steel tanks. The choice to opt only for steel is to maintain the freshness and varietal characteristics of the grape
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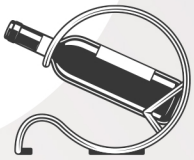
TASTING FEATURES



Deep red colour
Bouquet: morel cherry, spicy, plum.
Warm, robust, velvety, soft and persistent on the palate.

ANALYSIS

Alcol 13,0% Vol.