



CORVINA VERONA IGT

Corvina is the queen of Veronese red grapes, typical of Valpolicella.

Colour: ruby red with garnet reflections.
Bouquet: spicy with notes of vanilla and hints of cherry and black cherry. Taste: soft and round with sweet tannins that blend well with the wine's texture. The finish is long, ending with spicy tones.

THE VINEYARD

Located in the foothills of Valpolicella at an altitude between 100 and 200 metres above sea level. Soil type: very varied, from limestone to clayey. Soil tillage on the rows. Training system: double pergola. Age of producing vines: 20 to 25 years. Load of buds per vinestock: 18/24. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 90 hl.

FOOD PAIRINGS

Grilled and braised red meat.



GRAPES:
Corvina



STYLE:
dry red wine



BOTTLE:
750 ml



SERVING
TEMPERATURE:
16° | 18° C



ALCOHOL
12,50% vol

PRODUCTION

Harvest: second ten days of September, exclusively hand-picked. Crushing with de-stemming of the grapes. Fermentation, then aged in steel. Stabilisation: natural.