

Corvina Veronese I.G.T.



Type of soil	Rich in skeletal material, typical of the Morainic Hills.
Grape variety	Corvina Veronese 100%
Harvest	October.
Yield per Hectare	70 HL
Vinification	Fermentation on the skins at a controlled temperature, ageing in wooden barrels for 5/6 months.
Colour	Intense ruby red.
Aroma	Floral, with marked notes of cherry.
Tasting notes	Full bodied with notes of undergrowth and cherry.
Serving suggestion	Red meat and cheese.
Serving temperature	14°C - 18°C
Alcohol by volume	12.5% vol.