



Type of soil	Rich in skeletal material, typical of the Morainic Hills.
Grape variety	Corvina Veronese, Rondinella, Marzemino, Corvinone
Harvest	September – october.
Yield per Hectare	90 HL
Vinification	Fermentation on the skins at a controlled temperature for 10/12 days, ageing in steel barrels for 5/6 months.
Country of origin	Produced and bottled in Italy
Colour	Ruby red.
Aroma	Scent of violet, cherry and dried fruit and nuts.
Tasting notes	Harmonious flavour, full bodied with an almond and cherry background.
Serving suggestion	First courses, white meat, freshwater fish.
Serving temperature	14°C - 18°C
Alcohol by volume	12,5% vol.
Italian environmental labelling	VETRO - GL71* TAPPO FOR51 - CAPSULA C/PVC90* RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE
Nutritional values	Under preparation Contains sulphites