



ROSSO VERONA IGT



Corvina, Merlot



Clay,
sandy soil



18/20 °C



VINIFICATION:

Harvested grapes, slightly overripe, are de-stemmed and vinified with approximately 15 days of maceration to extract color and tannin structure.

Alcoholic and malolactic fermentation occurs in barrels at a controlled temperature of 25/27 ° C.



15% vol
750 ml



Deep red in color, moving through shades of amber as it ages



Instantly appealing on the nose, with fruity hints that give way to notes of spices and vanilla



Complex and solid structure that offers a perfect balance of tannins and acidity



Pairs perfectly with roasts and grilled meats. Great with game dishes. Also excellent with aged cheeses