

CORVINA VERONESE

INDICAZIONE GEOGRAFICA TIPICA



Grape variety Corvina Veronese.

Location and characteristics of the vineyard Produced from Corvina grapes harvested in the company owned vineyards located in the municipality of Sommacampagna.

Average altitude and composition Hills are located at 100/150 meters above sea level, limestone, clayey, gravelly and sandy soil.

Training system Guyot.

Harvest First half of October.

Vinification Soft destemming, followed by fermentation in steel at controlled temperature. Long maceration with skins included, repeated pumping over to facilitate polyphenolic and aromatic extraction.

Organoleptic description Garnet red. Fruity and spices aromas such as black cherry, prune, berries, cinnamon and star anise. Tertiary flavors of compote, dried blackberry, herbaceous and leather. Fine tannins with body. Medium flavor intensity, fruity, herbaceous, spices with a long finish. Drink now and it has great potential for aging. Very good.

Vol. 14%.

Pairing Excellent with cold cuts, meat and semi-mature cheese. Excellent with summer barbecues. Best served at a temperature of 15°C (59°F) with grilled fish.

Serving temperature 15°C - 17°C (59°F - 63°F).



750 ml

MONTE DEL FRÀ
AZIENDA AGRICOLA