



CORVINA VERONESE

Indicazione Geografica Tipica



TASTING NOTES:

Made with Corvina grapes that were given a brief appassimento treatment before pressing. Brilliant dark ruby in colour, it delights the senses with a variety of aromas and flavours that include ripe black cherry, chocolate and flavours of plum that has been stewed down into a sauce. On the palate, it is full-bodied with elegant and velvety tannins. Vibrant acidity brings balance and freshness, and supports a long and harmonious finish.

FOOD PAIRING:

Ideal with rich cream pasta with truffles, medium-aged cheeses or with braised meats and stews.

SERVING TEMPERATURE: 14-16° C

CLASSIFICATION: IGT

REGION: Veneto

GRAPE VARIETIES: Corvina Veronese

ALCOHOL: 13,5%

ACIDITY: 5.7 gr/l

RESIDUAL SUGAR: 6.8 gr/l

Proveniente da uve leggermente appassite

Appassimento” is the traditional Valpolicella method of partially drying grapes before fermentation. In one month the grapes lose around 30% of their water content, concentrating the juice and intensifying the wine's flavour.