



Corvina Veronese Igt Rosso Biologico

Red wine obtained from the soft pressing of Corvina grapes, cultivated in the province of Verona from biological agriculture. Fruity and spicy perfume with pleasant tertiary notes. Dry, full and fine taste.

Grape Varieties

100% Corvina, organic

Vineyard (geographical position and characteristics)

The vineyards are situated to the east of Verona. The ground is calcareous and gravelly soil, which gives the chief characteristics to the wine.

Vinification

On arrival the grapes are destemmed and pressed. The must and the marc are fermented in special thermo-controlled tanks for about 15 days, with temperatures ranging from 18 to 20° C and a soft breaking device of the cap, until complete extraction of aromas and color without the need for pressing. A proper refinement in steel follows and a brief ageing in large oak barrels before being bottled.

Corvina & Cuisine

It is ideal with first courses and pasta dishes, with cold-cuts and fresh cheese, when possible it's also nice to use in cooking dishes, for example in the ragout sauce or in a risotto.

Serving temperature: 16-18 °C

Alcohol: 12,5% vol.

