

Il Grotto Rosso Veronese Igt

It took years of research and testing to find the right combination of grapes for this excellent red wine. It is full bodied and harmonious combining an intense and complex nose of red and black berries, spices, and dried grass. On the palate the taste of jam lingers with an added note of ginger. The tannins give an excellent balance to this wine's full-bodied taste.

Grape Varieties

Corvina, Rondinella, Dindarella, Croatina and other locally grown grapes to complete.

Vineyard (geographical position and characteristics)

All the vineyards are situated to the northwest of Verona. The average age is 30 years and up to 50 years amongst the Dindarella vines. The land is ancient, stony, and thin soiled.

Vinification

The vinification is carried out in containers of maximum 10,000 litre volume with automatic "delestage" remixing. This allows the optimum extraction of the must and minimises any loss of quality from the grapes. The fermentation process continues for about 15 days at room temperature. After being decanted and filtered a number of times, 70% of the wine is transferred to large oak casks whilst the remaining 30% is allowed to age in medium-toasted new French oak barriques for at least six months.

Il Grotto & Cuisine

This wine is perfect to accompany meats from prosciutto crudo to game with sauces. It is ideally served in large crystal glasses

Serving temperature: 18-20°C

Alcohol: 13% vol.

