



CORVINA



Type: Red

Classification: IGT

Vine: 100% Corvina Veronese

Production area: Valpolicella

Soil: Calcareo, oceanico

Altimetry: 150-400 m

Plant breeding system: Pergola Veronese, guyot

Climate: Continental, with good temperature changes for an optimal grape ripening

Plant breeding system: Manual, end of September/beginning of October

Yield per hectare of grapes: 120 q (of which 40% suitable for Amarone production)

Vinification: The grapes are pressed and fermented for 10/15 days

Ripening: In stainless steel tanks for 15 days

Refining: A few weeks

Colore: Good intensity ruby red

Profumo: Intense, fruity, remembers the typical fragrance of the Valpolicella morello cherry. Slightly herbaceous with notes of black pepper

Sapore: Dry, quite soft, with the typical freshness and tannicity of Corvina grapes in purity

Alcoholic degree: 13% vol.

Pairing: Wine to be appreciated in its youth and matches with the typical veronese dishes such as the renowned "pasta e fasoì", "carne salà" and salami

Service temperature: 14-16 °C