



Corvina Veronese IGT 2011

GRAPE VARIETIES

Corvina

WINEMAKING

Fresh grapes are pressed in a de-stemming winepress followed by a 7-day fermentation in steel containers with automatically controlled temperature and indigenous yeasts.

AGEING

In oak barrels for 12 months then for 6 months in bottles.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep red color.

Distinctive bouquet.

Strong but elegant flavour.

GASTRONOMY

Ideal with red meats, fresh and seasoned cheeses.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

