



CORVINA VERONA IGT

Corvina is the queen of Veronese red grapes, typical of Valpolicella.

Colour: ruby red with garnet reflections.

Bouquet: spicy with notes of vanilla and hints of cherry and black cherry. Taste: soft and round with sweet tannins that blend well with the wine's texture. The finish is long, ending with spicy tones.

THE VINEYARD

Located in the foothills of Valpolicella at an altitude between 100 and 200 metres above sea level. Soil type: very varied, from limestone to clayey. Soil tillage on the rows. Training system: double pergola. Age of producing vines: 20 to 25 years. Load of buds per vinestock: 18/24. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 90 hl.

FOOD PAIRINGS

Grilled and braised red meat.

VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.



GRAPES:
100%
Corvina



STYLE:
dry red wine



BOTTLE:
750 ml



SERVING
TEMPERATURE:
16° | 18° C



ALCOHOL
12,50% vol

PRODUCTION

Harvest: second ten days of September, exclusively hand-picked. Crushing with de-stemming of the grapes. Fermentation, then aged in steel. Stabilisation: natural.