

# Corvina Veronese I.G.T.



<b>Type of soil</b>	Rich in skeletal material, typical of the Morainic Hills.
<b>Grape variety</b>	Corvina Veronese
<b>Harvest</b>	October.
<b>Yield per Hectare</b>	70 HL
<b>Vinification</b>	Fermentation on the skins at a controlled temperature. Ageing in wooden barrels for 5/6 months.
<b>Country of origin</b>	Produced and bottled in Italy
<b>Colour</b>	Intense ruby red.
<b>Aroma</b>	Floreal, with marked notes of cherry.
<b>Tasting notes</b>	Full bodied with hints of undergrowth and chery.
<b>Serving suggestion</b>	Red meat and cheeses.
<b>Serving temperature</b>	14°C - 18°C
<b>Alcohol by volume</b>	13% vol.
<b>Italian environmental labelling</b>	<b>VETRO - GL71*</b> <b>TAPPO FOR51 - CAPSULA C/PVC90*</b> RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE
<b>Nutritional values</b>	Under preparation  Contains sulphites