Rosso IGT Verona



TYPE OF WINE
Still red wine

MAIN GRAPES
Vitigni a bacca rossa idonei alla coltivazione nella provincia di Verona

PRODUCTION AREA
Grapes coming from the DOC area, located in the territory of hte Province of Verona, which covers the entire foothills, from Lake Garda in the west to the province of Vicenza in the east.

SOILS
Area characterized by a mild and not too rainy climate similar to the Mediterranean one, good exposures, morainic soils and in places volcanic, with alluvial formation in the valleys, suitable for the cultivation of vines.

HARVEST
Depending on the seasonal climate variation and grape variety, between end of August and beginning of September.

VINIFICATION
Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines in steel tanks only for a brief period of time before bottling.

COLOUR
Ruby red wtih garnet hints

BOUQUET
A complex bouquet, hints of red berried fruits, herbaceous notes, spices and undergrowth, pleasant vanilla notes stand out.

TASTE
On the palate it is warm and pleasantly tannic, with sweet notes of ripe fruits and vanilla. Powerful and full-bodied. Pleasant, harmonious, it leaves a pleasant velvety sensation in the mouth.

FOOD PAIRING
Perfect with red meats dishes, wild game, seasoned cheeses. For its characteristics, it can nevertheless, be appreciated also without particular foods, simply as a meditation wine..

SERVING SUGGESTION
Serving at room temperature, about 18-20°C. We suggest to uncork the bottle at least a couple of hours before enjoying it.

ALCOHOL CONTENT
15% vol

[Baros (75 cl)], [15% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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