



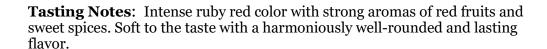


Varietal: Corvina e Corvinone (70%), Teroldego (30%)

Appellation: IGT Rosso Veronese **Alcohol %:** 13.5

Residual Sugar: 5.20 gr / liter **Acidity:** 5.70 gr / ltr

ph: 3.65



Aging: After being drawn off, the wine is transferred into casks where it is left to mature for around 12 months, after which it undergoes further ageing in the bottle.

Winemaking: De-stalking and gentle pressing followed by maceration lasting approx. 10 days during which time manual punching down and pumping over is carried out. Fermentation temperature: 20-25°C.

Food Pairing: Ideal to accompany pasta and rice dishes with flavorsome sauces, red meat courses and not overly mature cheese.

Accolades

2019 97 pts Vinous



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