



Luciano Arduini Rosso Veronese “Bacan”



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

Tasting Notes: Intense ruby red color with strong aromas of red fruits and sweet spices. Soft to the taste with a harmoniously well-rounded and lasting flavor.

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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