



Classification: IGT Rosso Verona

Typology: 80% Corvina Veronese - 20% Syrah

Number of bottles produced: 8.000

Area of production: Lazise (Verona - Italy)

Altitude: 100 metri s.l.m.

Vineyards: Le Coste, I Montioni

Yield: 60 qls per hectare

Growing system: guyot

Planting rate: 6.500 vines per hectare

Harvest period: first ten days of September Syrah, late September Corvina, by hand and placed in small crates

Fermentation: stainless steel vats

Fermentation temperature: 26-28°C

Length of fermentation: 5-7 days

Ageing: in barriques for 15 months, followed by 12 months in the bottle

Bottling period: March of two years following the harvest

Alcohol percentage: 13% by vol.

Acidity: 5,30 g/l

Ph: 3,65

Sugar: 1 g/l

Net dry extract: 32 g/l

ORGANOLEPTIC REPORT

Color: red with orange hues.

Bouquet: the first scent to emerge is spiced, of pepper and cinnamon, followed by the balsamic scents of liquorice and vanilla. The afterscent is fruity, or plum and black cherry.

Taste: the unusual addition of a small percentage of prized Syrah grapes to Corvina, a typical grape from Verona, has given birth to this elegant, perfectly balanced wine. It possesses a soft tannic structure and presents a delightful combination of sapid and tart notes. The harmonious initial scents linger throughout.

Serve at: 14-16°C

Enjoy with: grilled meats and cold cuts.