

Corvina Veronese "Vendemmia tardiva"



Region. Lake Garda, Veneto.



Grapes. Corvina Veronese from late harvest, with low production yields and harvest by hand.



Vinification. Pressing and rasping of the grapes, fermentation at controlled temperature and maceration on the skins for 10/15 days.



Ageing. Refined for almost 9 months in wooden barrels: 50% of the wine is refined in Slavonian oak barrels and 50% in French barriques from Allier oak.



Tasting Notes. Deep ruby red colour. Bouquet of cherry and marasca cherry, with aromas of red fruits and spices. Velvety, soft, full bodied taste, very persistent. Rich and superb wine, that enhance Corvina's peculiarities.



Analisis. Alcohol 14% Vol; Total acidity 5,6 g/l; Residual sugar 6,5 g/l; Dry extract 30,5 g/l.



Food Pairings. Great red wine ideal with meat, game and well mature cheeses. Recommended drinking temperature 16-17 °C.



Bottle. New elegant and heavy Superbia bottle 750 ml (in box of 6 bt).

