



VARIETIES: Blend of native grapes (50% Corvina, 10% Oseleta & other native grapes, 30% Rondinella)

PRODUCTION ZONE: San Pietro in Cariano (Verona province)

APPELLATION: Veronese IGT

SOIL: Alluvial, particularly well drained and rich in mineral components

VINIFICATION: The Corvina and Oseleta grapes are dried for 25 days (*appassimento* means “drying” in Italian), while Rondinella is late-harvested

AGEING: 12 months in 40/50-hectoliter Slavonian oak barrels + 12 months in French *tonneaux* (500 liters) of Allier oak

ALCOHOL CONT.: 14% by vol.

ACIDITY: 5.30 g/l

RESIDUAL SUGAR: 3.8 g/l

PACKAGING: 12 x 750 ml per carton

CLOSURE: Natural cork

MINIMUM PRODUCTION RUN: 300 cs.

SERVING TEMPERATURE: 17-18° C (62.6-64.4° F)

FOOD PAIRINGS: Game, grilled red meat

TASTING NOTES

COLOR: Intense ruby red

BOUQUET: Recalls red fruit, chocolate and spice

PALATE: Well balanced and structured, characterized by appealing roundness, sweet tannins and elegance