

Corvina Veronese IGT "Corte Agnella"



Region. Valpolicella, Verona, Veneto.



Vineyards. Hilly sunny-side vineyards of Marano di Valpolicella. Exposition south-west at 300 mt. o.s.l., red calcareous-eocenic soil.



Grapes. Best hand selected Corvina Veronese grapes.



Vinification. Soft pressing, fermentation at controlled temperature and maceration for 10 days.



Ageing. Refined in inox tanks, and few months in bottle.



Tasting Notes. Deep ruby garnet red colour. Bouquet of cherry and distinctive spicy notes. Velvety, soft taste, very persistent, with a pleasant finish of oak and cherries aromas.



Analysis. Alcohol: 13% Vol.; Total Acidity: 5,6g/l; Residual Sugar: 5,3 g/l; Dry Extract 28 g/l.



Food Pairings. Ideal with pasta dishes, chicken, beef meats, game and cheeses. Recommended drinking temperature 16 - 17°C.



Bottle. "Madleine" 750 ml (in box of 6 btl.)

