



ANTICHE TERRE[®]
VENETE

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CORVINA STELVIN CAP

CLASSIFICATION. Dry Red Wine I.G.T Veneto.

GRAPES. Corvina Veronese.

PRODUCTION PROCESS. The grapes are harvested in mid September and are gently pressed and left to macerate and ferment for 8 days at a temperature around 25 °C. The wine is then decanted and separated from all solid parts and left for the malolactic fermentation to be completed. The wine is then kept in stainless steel tanks and bottled in February or early March.

TOTAL ALCOHOL CONTENT. 13%.

TOTAL ACIDITY, IN TARTARIC ACID. 5.5 grams per liter.

SHELF LIFE. A wine preferably to be drunk very young but can be kept for up to 2 or 3 years.

COLOR. Intense, ruby red.

NOSE. Red fruit aromas, cherry and hint of blackberry.

TASTE. Long, smooth with soft tannin finish.

SERVE. Use wide, open glasses at room temperature around 18 °C.

FOOD MATCHING. Can be enjoyed with a wide range of dishes, such as pasta, slightly spicy food, seafood and meats.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13