



ANTICHE TERRE[®]
VENETE

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GIOAN

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

GRAPES. Corvina Veronese, Rondinella, Merlot.

PRODUCTION PROCESS. Gioan represent the encounter between the Veronese style and tradition, and the innovative international oenology. The addition of Merlot to the typical grape varieties allows this blend to develop its fruity note and glorify it. At the end of the alcoholic fermentation, the wine undergoes through the malolactic fermentation, and then is transferred into the oak barrels where it ages for 12 months.

TOTAL ALCOHOL CONTENT. 14,5%.

TOTAL ACIDITY, IN TARTARIC ACID. 5.8 grams per liter.

SHELF LIFE. If the wine is stored properly at a constant temperature around 15 - 18 °C, in horizontal position in absence of light. It will maintain and keep for 4 to 7 years.

COLOR. Intense ruby purple.

NOSE. Spicy of plum and cherry and a hint of raspberry.

TASTE. The complex aromas range from vanilla, spiciness to fruit flavours such as blackberries and plums.

SERVE. At least an hour before and serve in large deep glasses.

FOOD MATCHING. Excellent most types of red meat, both grilled and braised, as well as with a good aged cheese.



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