



Corvina

Classification

Corvina Verona I.G.T.

Region

Italy

Grapes

Corvina Veronese

Harvest

Generally harvested from the second week of September until October.

Vinification

The grapes are destemmed and crushed, then fermented in stainless steel at a controlled temperature not exceeding 25°C. The process lasts an average of 7 days, with regular pump-overs.

Aging

Minimum aging of one year in large barrels or stainless steel.

Total Alcohol Content

13 %

Longevity

If properly stored at a constant temperature of around 15°C, in a horizontal position and away from light, it can age for 2 to 4 years, developing tertiary aromas.

Color

Intense ruby red.

Aroma

Notes of red fruits, cherry, and a hint of wild blackberry.

Taste

Fresh and well-balanced, with a long and smooth finish.

Serving Temperature

Serve in large glasses at around 18°C.

Food Pairing

Pairs well with a wide range of dishes, from pasta to delicate and spicy dishes, as well as fish and meat courses.

Bottle Size

0,750 L

www.anticheterrevenete.it



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
AND FORESTS

