



MONTEMAZZANO
Rosso Veronese

INDICAZIONE GEOGRAFICA TIPICA

Classification: Rosso Veronese I.G.T.

Type of wine: dry red

First vintage produced: 2004

Grapes: Corvina Veronese 100%

Production zone: the vineyards are situated in the morainic hills of Calmasino, just inland from Lake Garda

Type of soil: clay mixed with limestone, typical of the morainic hills in the hinterland of Lake Garda

Training system: Veronese Pergola, traditional in the area around Lake Garda

Yield per hectare: 9,000 kilos

Harvest period: end of October

Vinification: maceration on the skins for 10 days and temperature-controlled fermentation (between 23° and 25°C)

Maturation: 18 months in large Slavonian oak barrels

Number of bottles produced: 40,000

TASTING NOTE

Colour: deep ruby red

Nose: suggestions of ripe cherries and scents of berry fruits (particularly redcurrants and raspberries), with spicy (pepper) notes and faint vanilla hints

Flavour: this quite full-bodied wine is rich and mouth-filling: it is characterized by gentle tannins, considerable fruit and spicy notes on the finish

Serving suggestions: excellent for accompanying typical Italian autumn and winter dishes; it goes perfectly with barbecued meats and moderately mature cheeses

Note: it is made entirely from Corvina Veronese grapes, which are typical of the Valpolicella area and the eastern shore of Lake Garda

Alcohol: 13.5% vol