



VILLA CORDEVIGO ROSSO
Rosso Veronese

INDICAZIONE GEOGRAFICA TIPICA

Classification: Rosso Veronese I.G.T.

Type of wine: dry red

First vintage produced: 2001

Production zone: vineyards of the Cordevigo Estate, at Cavaion Veronese, on the morainic hills of the hinterland of Lake Garda, in the vicinity of the historic Villa Cordevigo (18th century)

Type of soil: clay mixed with pebbles, typical of the morainic hills deposited by the glaciers that formed the area around Lake Garda

Grapes: Corvina, Cabernet Sauvignon and Merlot

Training system: Guyot with 7,000 vines per hectare

Yield per hectare: 7,000-8,000 kilos

Harvest period: late; at the end of October

Vinification: the late-harvested grapes are subjected to a brief period of drying, using the traditional technique employed in the Province of Verona. Maceration takes place on the skins for 10-14 days at a controlled temperature, in order to enable complete extraction of the wine's ripe fruit aromas

Maturation: 30 months in 700-litre cherry wood casks. At least 6 months' maturation in bottle

Number of bottles produced: 25.000

TASTING NOTE

Colour: a deep, bright garnet red

Nose: intense fruity perfumes that are reminiscent of cherries and wild berries (bilberries, dewberries), with faint hints of cacao

Flavour: this wine is concentrated and mouth-filling on the palate. It has gentle, elegant and velvety tannins, and its fruit is rich, deep and long on the finish

Serving suggestions: this is a red wine of great personality and power, which goes well with meat dishes (even rather complex or full-flavoured ones): roasts, grilled red meats such as chops and steaks, lamb and game. It is also excellent for accompanying mature cheeses

Note: it has great ageing potential

Alcohol: 14.5% vol