



# LA VIGILIA

VERONA 1974

## TROFEO APPASSIMENTO ROSSO DEL VENETO

Indicazione Geografica Tipica



**Production Area** Hilly vineyard south-faced Verona area, on Veneto Region.

**Alcohol** 14 % Vol.

**Dry Extract** 34.0 g/l.

**Grapes** 60% Corvina, 40% Cabernet Sauvignon.

**Soil** Dark clay, rich of iron with rocky outcrops, volcanic rocks covered by clay.

**Technique** The vineyards are cultivated on terraces using Pergola Veronese and Guyot system.

**Vintage** Middle October.

**Vinification** Cabernet is handpicked actuating a slightly retarded harvest, meanwhile Corvina is handpicked and let to dry under carefully controlled conditions in fruttaiolo for around 1 months to concentrate the juice.

**Ageing** Aged in big oak barrels where the wine also completes in 6 month.

**Color** Clear ruby red of bright consistency.

**Taste** Full-bodied, velvet-smooth and it remains for a long time in mouth. nose letting the subtle tannins create an elegant finish.

**Bouquet** The sensation at the nose is intense and persistent. At the beginning is relevant the of flavor of redfruits, in particular cherries, typical of Corvina grapes and vanilla, with chocolate hints at the end.

**Food match** Perfect with every red meats, and medium-matured cheese.

**Service Temperature** 18-20° C