



LA VIGILIA

VERONA 1974



Rosso *del Trofeo* ROSSO DEL VENETO

INDICAZIONE GEOGRAFICA TIPICA

Production Area Hilly vineyard south-faced in Valpolicella area and hilly vineyards on euganean hills, Veneto Region.

Alcohol 15 % Vol.

Dry Extract 34.0 g/l.

Grapes Corvina 50%, Rondinella 30%, Cabernet Sauvignon 20%.

Soil Dark clay, rich of iron with rocky outcrops in Valpolicella, Volcanic rocks covered by clay on the euganean hills.

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

Vintage October.

Vinification Cabernet is handpicked at the correct point of maturation, meanwhile Corvina and Rondinella are naturally dried on the plant acting a retarded harvest. Aged in oak barrels where the wine also completes in 7 months.

Color Clear ruby red of bright consistency.

Taste Full-bodied, velvet-smooth and it remains for a long time in mouth. Hints of cherries and berry fruits. with notes of licurice and chocolate. The aftertaste confirms what we encountered on the 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. Also appreciable at the end of the meal as meditation wine, paired with chocolate flakes.

Service Temperature 18-20° C.



LA VIGILIA S.R.L.
VERONA -Italy

email: info@lavigilia.it - www.lavigilia.it