



LA VIGILIA

VERONA 1974



CORVINA VERONESE

Indicazione Geografica Tipica



Production Area Hilly Vineyard placed nearby Verona in the beautiful location of Valpolicella, Veneto region, Italy.

Grapes 100% Corvina.

Alcohol 13.50 %vol.

Vinification After the soft pressing of the Corvina grapes, follows a long maceration of 10 days. The fermentation takes place at a controlled temperature of 22°. Suddenly the wine is divided from its marcs and is affined in Inox Tank.

Color Deep and intense ruby red.

Taste Structured, velvet-smooth, warm, with a balanced acidity at the end.

Bouquet The nose recalls notes of red fruit such as black cherry, cherry and spicy notes of incense and pepper, typical aromas of the Corvina grape.

Food match Rich and tasty dishes such as dense soups, for example as pasta and beans or also strong red meats like Grilled or baked beef.

Service Temperature 18-19° C.