



CORVINA VERONESE IGT "SERAL"



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Grape varieties:

Corvina Veronese 100%.

Production area:

Valpolicella Classica, Marano di Valpolicella valley, clay and limestone soil.

Production process:

After 2 months of drying process of the grape Corvina and a long and slow fermentation in steel this fantastic wine is aged in Slavonian oak barrels for about 20 months. Bottle fining for about 6 months.

Alcohol:

13,5% Vol

Color:

Very deep ruby.

Bouquet:

Spicy of pepper and ripe red fruit.

Flavor:

Complex and well balanced, slightly tannic.

Suggested dishes:

It's perfect with all dishes especially red meat and cheeses.

Service temperature:

18° C

Bottle:

750 ml