

ROSSO VERONESE IGT "SERGIO"



Grape varieties:

Corvina Veronese e Corvinone 70%, Rondinella 15% and 15% mixed of Merlot, Rebo and Molinara.

Production area:

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

Production process:

After a meticulous and manual harvest, grapes are dried for two months. After that, grapes are fermented in stainless steel tanks; during this period, which lasts around 10/12 days, grapes macerate at controlled temperature, which have to be between 25 and 28°C. Thanks to this process we have the extraction of perfumes and the explosion of all the different and complex aromas that makes this wine unique. After the malolactic fermentation in wood barrels, this wine is aged in French oak barrels for 12 months and, after that, for 6 months in bottle.

Alcohol: 14% Vol

Color: This wine has an intense garnet red colour with slightly orange nuances, thanks to the maturation period.

Bouquet: Bouquet of black cherries, raspberries, blackberries and black currant. A light bouquet of undergrowth, tobacco, cigar, spicy, cinnamon, pepper and liquorice.

Flavor: The body is harmonious, slightly tannic and smooth: very persistent. Full body, velvety, complex, fruity on the palate.

Suggested dishes: Recommended with game or with red meat in general, for example with roasted or raw red met it's perfect. It's also very good with seasoned cheeses (also spicy) and with some typical Italian dishes like Carbonara and Amatriciana. It has no rivals sipped when you relax with some friends, but also when you are alone facing to heat of a fireplace.

Service temperature: 18° C

Bottle:
750 ml