



EN

ROVELAGO

Rosso del Veronese IGT



GRAPE VARIETIES:
80% Corvina, 20% Merlot

PRODUCTION AREA:
Verona

VINIFICATION PROCESS:
Drying of Merlot grapes for two weeks.
Red vinification with maceration on the skins
for about 2 weeks to enhance the characteristics
of the grapes.

AGEING:
Big barrel for two months, to enrich elegance and structure.

BOTTLING:
6 months after harvesting

ORGANOLEPTIC QUALITIES:
Colour: ruby red with purple reflections, powerful
in colour
Aroma: red fruits aroma, raspberry, blackberry and light
herbaceous nuances. Floral hints of violets and roses.
Taste: Soft and pleasant, round and juicy on the palate.

SERVING TEMPERATURE:
12-14 °C

SERVING SUGGESTION:
Ideal with savory first courses, cured meats, roast or
grilled meats, medium-aged cheeses, mushroom dishes.



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