



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.

