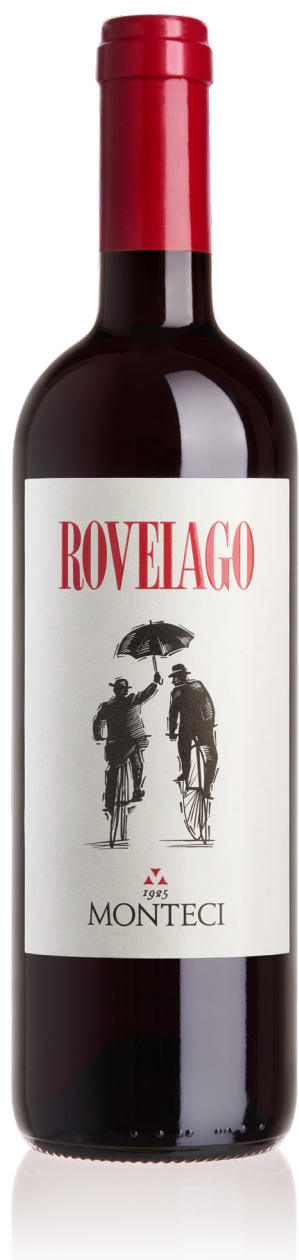


1925
MONTECI



ROVELAGO

**APPELLATION:**

Rosso del veronese IGT

GRAPE VARIETIES:

80% Corvina, 20% Merlot

PRODUCTION AREA:

Verona

VINIFICATION PROCESS:

Red vinification with maceration on the skins for about 2 weeks to enhance the characteristics of the grapes. Alcoholic spontaneous fermentation is followed by a second maceration to enrich the bouquet and give more structure to the wine. After racking and pressing the wine complete the malolactic fermentation.

AGEING:

In steel before bottling

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:

16 C°

SERVING SUGGESTION:

Ideal with savory first courses, cured meats, roast or grilled meats, and medium-aged cheeses.



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