

Rosso Veneto IGT Villanaldi

Soil: Clay Soil

Grape Variety: Corvina 60% – Rondinella 20% – Corvinone 20%

Harvest: End of September, by hand

Vinification: Part of the grapes 30% are dried (typical Appassimento style) first fermentation in stainless steel tank at controlled temperature for 20 days

Ageing: The wine is aged in concrete tanks for 12 months, and 6 months in barrels 2000 Liters. After this period is aged in the bottle for at least 3 months

Colour: Limpid, ruby red

Aroma: Ripe red fruits hints of spices and vanilla

Tasting notes: Persistent and harmonious, with a smooth and full body

Pairings: Excellent with grilled red meat, aged cheeses. Aged and dry meat

Service Temperature: 16°-18°C (61°-64,5°F)

Alcoholic Grade: 13,5 %

Reducing Sugar: 4,5 g/l

Dry extract: 32g/l

