



Classificazione:
Corvina Veronese

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VENETO I.G.T. ROSATO

Description:
Corvina grapes harvested at the end of September, vinified in white, give rise to this amazing rosé wine from the soft and fresh tannins vinified below the 25 season

Features:
Delicate soft pink color, fresh and velvety scents , with the peculiar characteristics of the reds vinified in white with great flavor, and freshness.

Vineyards of provenance:
The grapes come from the vineyards south of Lake Garda.

The harvest
is traditional, manual in wood box.

Land:
Dark soil with little clay, mixed with various pebbles with PH

Aging
The Rose Veneto after fermentation to encourage extraction aromatic varietal is aged for 3 months in bottle before being put up for sale. The Good Structure Wine can be consumed even after a couple years improving its complexity over time.

Available format:
Bottles of 0.75 boxes of 6 Bottles White Vertical Queen. Cap Satin natural



Vineyard Land



ALCOHOL	12,0 % vol.	NET CONTENTS	750 ml
ACIDITY	5,6 g/l		
AR SUGAR	12 g/l	GRAPE YIELD	150 q.li/ha
TEMP. Service	8 C.°	ALTITUDE	100 mt. s.l.m
GRAPES	100% Rosè di Corvina		

