

# CORVINA IGT VENETO

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**DENOMINATION:**  
CORVINA IGT VENETO

**ALCOHOLIC STRENGTH:**  
12.5 % VOL.

**REDUCING SUGAR:**  
2.5 G/L

**TOTAL ACIDITY:**  
4.5 G/L

**PRODUCTION AREA:**  
VINEYARDS IN THE LOCALITY CAMPIANO NEAR CAZZANO DI TRAMIGNA. IS A DOC VALPOLICELLA PRODUCTION AREA

**GRAPE VARIETY:**  
100 % CORVINA;

**PRODUCTION FOR HECTARE:**  
12000 KG

**GRAPE HARVEST:**  
END OF SEPTEMBER

**VINIFICATION:**  
HAND-PICKED AT THE END OF SEPTEMBER. PRESSING AND MACERATION WITH SKINS BETWEEN 7-8 DAYS AT CONTROLLED TEMPERATURE OF 18-22 °C. THE WINE IS FERMENTED AND AGED IN STAINLESS STEEL, WHICH PRESERVES THE FRESHNESS AND LIVELY SPICINESS OF THE GRAPE. THE NATURALLY HIGH ACIDITY OF THE CORVINA IS TAMED IN THIS WINE, INSTEAD BEING POSSESSED OF SUPPLENESS AND SMOOTHNESS. FINALLY WE AGE THE WINE IN THE BOTTLE FOR MINIMUM 3 MONTH BEFORE TO SELL.

**ORGANOLEPTIC:**  
RUBY RED COLOUR; BRIGHT LIVELY NOSE WITH FRESH CHERRY, BLACK BERRY AND BLACK PEPPER HINTS. MEDIUM-BODIED WITH MODERATE ACIDITY AND SUPPLE, WELL-INTEGRATED TANNIN – WELL BALANCED. DARK FRUIT CORE WITH CHERRY, DARK CHOCOLATE AND SPICY NOTES. MODERATE LENGTH WITH A SMOOTH, SEDUCTIVE FINISH AND A SPICY AFTERTASTE.

**FOOD MATCHES:**  
IDEAL WITH TYPICAL MEDITERRANEAN DISHES, ROASTED AND GRILLED MEAT, SALAMI.

**TEMPERATURE:**  
SERVE AT 12°-14°C

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