

RED WINE

ROSSO VERONA IGT

Forziello

Production area: Provincia di Verona

Altitude of vineyards: 250-350 metres above sea level

Age of vineyards: 10-15 years Plant training system: Guyot Yield per hectare: 50 hl/ha

 $\textbf{Harvest:} \ Last \ days \ of \ September \ and \ first \ ten \ days \ in \ October, \ grapes \ are \ hand-picked \ and \ put \ into \ 5/6 \ kg \ crates. \ Then \ the \ grapes \ are \ dried \ in \ a$

controlled environment for 40-50 days.

Vinification: Grapes are destemmed and pressed, controlled fermentation with delestage and pumping over for 12 - 15 days.

Aging: The wine rests in 225-500 litre French and American oak barrels of third passage for 12 - 15 months. Followed by refinement in the bottle for 3 months.

Tasting notes: An elegant wine, ruby red in colour. Intense and complex with perceived hints of ripe fruit, minerals and spices.

Alc./Vol.: 14.5%

Serving temperature: 12°C - 14°C. Ideal for vegetarians and vegans

