

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

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

