

VILLABELLA

VIGNETI IN VERONA



MONTEMAZZANO

CORVINA VERONESE

INDICAZIONE GEOGRAFICA TIPICA

Classification: Corvina Veronese i.g.t.

Type of wine: dry red

First vintage produced: 2004

Grapes: Corvina Veronese 100%

Production zone: the vineyards are situated in the morainic hills of Calmasino, just inland from the lake

Type of soil: clay mixed with limestone, typical of the morainic hills in the hinterland of the lake

Training system: Veronese Pergola, traditional in the area around Lake Garda

Yield per hectare: approx. 10,000 kilos

Harvest period: second half of September

Vinification: maceration on the skins and fermentation (between 23° and 28°C)

Maturation: in large Slavonian oak barrels

TASTING NOTE

Colour: deep ruby red with garnet reflections

Nose: suggestions of ripe cherries and scents of berry fruits (particularly redcurrants and raspberries), with spicy (pepper) notes and faint vanilla hints

Flavour: this quite full-bodied wine is rich and mouth-filling: it is characterized by gentle tannins, considerable fruit and spicy notes on the finish

Serving suggestions: excellent for accompanying typical Italian autumn and winter dishes; it goes perfectly with barbecued meats and moderately mature cheeses

Note: it is made entirely from Corvina Veronese grapes, which are typical of the Valpolicella area and the eastern shore of the lake

Alcohol: 13.5% vol

Serving temperature: 18°/20°C

Cristoforetti  *Delibiasi*

FAMIGLIE, VIGNE E OSPITALITA' IN TERRA VENETA

Località Canova, 2 - 37011 Calmasino - Verona - Italia - Tel. 045 7236448 - Fax 045 7236704
info@vignetivillabella.com • www.vignetivillabella.com