

## “RICCARDO V” Corvina Veronese Igt



**Region :** Valpolicella, Verona, Veneto .



**Vineyard :** Selected hillside vineyards, between 200 and 250 meters above sea level, located in the Valpolicella area. Calcareous soil.



**Grapes :** Corvina Veronese 100%. Late harvest. Manual harvest and selection.



**Drying Process :** Natural drying on the plants until first days of November; weight decline of del 25%. Scrupulous care and control of the integrity and health of the bunches.



**Vinification :** soft pressing of the dried grapes. Temperature-controlled fermentation and maceration for 30 days.



**Refine :** In 30hl Slavonia oak barrels for 12 months. Further evolution with aging 12 months in bottle.



**Tasting notes :** Deep ruby red color with garnet grains. Ethereal scent, vanilla, spicy, with hints of cherry, bitter almond and vanilla. The flavor is full, warm and velvety.



**Analysis :** Alcohol 14,% Vol. Total Acidity 5,3 g/l.  
Residual sugar 3,8 g/l. .



**Food pairings :** Great red wine. Perfect with meat dishes, braised meats, game and mature cheeses. It should be opened one hour before meals. Serve at room temperature of 17-18 ° C.



**Bottle:** Ancient glass Bordolese Spalla Alta “Anni 50” cl 75 700 gr. In a six bottle wooden box; horizontally positioned.

