



ROSSO VERONESE IGT "CONCENTUS"



Vineyard

Southwestern exposure at an altitude of 150 to 300 meters, soil calcareous on basalt subsoil.



Grapes

Corvina, Corvinone, Rondinella and a percentage of other native grape varieties.



Aging

French oak barrel for 8 - 10 months.
Bottle for 6 months.



Analytical data

Variables according to year

- Alcohol: 14% vol.
- Total acidity: 5,30 g/l
- pH: 3,60
- Dry extract: 37 g/l



Longevity from harvest

10 / 12 years



Color

Deep ruby red.



Bouquet and tasting notes

Elegant and clean, black berries, leather and strong pepper, harmonious and complex as its name.



Service

Room temperature in very large crystal glasses.



Suggested food pairings

Roasts, grilled meats, fresh cheeses and Italian style appetizer.

Sizes



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