



ROSSO VERONESE IGT "RUBRO"



Vineyard

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



Grapes

Corvina, Corvinone, Rondinella, Molinara, Cabernet, Merlot, Syrah.



Aging

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



Analytical data

- Alcohol: 14% vol.
- Total acidity: 5,50 g/l
- pH: 3,50
- Dry extract: 32 g/l



Longevity from harvest

8/10 years



Color

Deep ruby red.



Bouquet and tasting notes

Elegant, with clear vinous fragrances, sweet and complex hints of plum, cherry and rose.



Service

Room temperature and large crystal glasses.



Suggested food pairings

Recommended with salami and cheeses, dried meat with a decided taste. Tasty pasta dishes, grilled and baked meats.

Sizes



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