



CLIVUS

Corvina



VARIETY: Corvina, Rondinella.

VINEYARDS: Colline di Montecchia di Crosara and Cazzano di Tramigna

HARVEST: End of September

VINIFICATION: Destemming and traditional maceration for a period of 10 days in stainless steel fermenters.

AGEING: In steel tanks

APPEARANCE: Deep ruby red and medium intensity

NOSE: delicate with hints of cheery blossom.

PALATE: Dry, full body and harmonic.

ALCOHOL CONTENT: 12 % vol.

FOOD MATCHING: This wine goes well with medium-flavoured pasta dishes, grilled, roast meat and medium-matured cheese.

SERVE: It is recommended to serve at 18-20°C.



Cantina di Monteforte

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