

LA CORTE

ROSSO



VARIETY: Merlot (50%), Corvina (30%)

and Corvinone (20%)

VINEYARD: hills of Montecchia di Crosara

HARVEST: End of September,

beginning of October

VINIFICATION: The grapes are fermented

in steel vats and pumped over

AGEING: steel tanks

APPEARANCE: ruby red

NOSE: fwell body, smooth with hints of

vegetable

ALCOHOL CONTENT: 12%

FOOD MATCHING: This wine goes well with meat and vegetable, savoury dishes

boiled or roast red meats.

SERVE: It is recommend to serve at

temperature of 16°C.

