

gorgo

*...la terra ...la tradizione
...l'innovazione*

Cà Nova Corvina Veronese I.G.T.

A great wine obtained from a careful single-variety vinification of the most important and famous grape of Verona Area: the Corvina Veronese. This intense, elegant, full-bodied wine proves how great is the value of respect for the link with the territory of origin

Vines: Corvina Veronese (100%).

Training system and yield: Gujot - 100q/ha.

Vinification: Soft pressing of the whole bunch, fermentation in temperature controlled stainless steel tanks.

Ageing: 12 months, part in stainless steel tanks, part in barriques, than bottle ageing.

Colour: Intense ruby red.

Bouquet: Fresh, fruity notes of red fruits, in particular cherries and plums, with the aroma of spices and herbs.

Flavour: Smooth, pleasant, well balanced.

Alcohol content: 13,5% vol.

Food matches: Red meats, roasted or as beef tartare, soft cheeses.

