



DEMÌ CORVINA VERONESE

GRAPE VARIETIES: 100% Corvina Veronese

HARVEST: Last two weeks of October. Selection of the best grapes from the winery's vineyards, harvested by hand after 3 weeks of drying on the vine.

VINIFICATION: Fermentation of 30 days on the skins. Aging for 12 months in ancient concrete barrels.

COLOR: Brilliant ruby red

BOUQUET: Fresh and delicate. The nose reveals a bouquet reminiscent of cherries and morello cherries, with hints of small fruits and spices.

TASTE: On the palate it is enveloping, soft, full-bodied and delicately tannic, with an intense and persistent finish.

SERVING SUGGESTIONS: Appetizers of cured meats, first courses of pasta with meat sauce, risotto with meat, second courses of red meat, game, game and aged cheeses.

SERVING TEMPERATURE: ideal at 12-14 °C



0,75 l



13.5 % vol