

Corte Cariano

VERONA IGT
CORVINA MONOVITIGNO

This unusual example of **Corvina Veronese** – the Veneto area’s most important red grape variety, vinified on its own – is a successful expression of the family’s age-old traditional method of **drying the grapes for a brief period** of 60 days, which characterises the production philosophy since 1978. It is an elegant, well-balanced wine, with a firm, frank and assertive style and supreme aromas and body. Equilibrium and harmony form the solid foundations for a charming symphony of flavors.

[**TYPE OF WINE**] Dry I.G.T. red.

[**GRAPE VARIETIES**] Corvina Veronese 100%.

[**PRODUCTION AREA**] San Pietro in Cariano on very varied soils; principally limestone over glacial drift. The training system is Pergola Trentina with on average, 35-years-old vines. Yield: 5000 kg/ha.

[**PRODUCTION PROCESS**] The Corvina grapes are selected carefully in the vineyard and picked by hand towards the beginning of October. They are then left to dry slightly in small crates for around 60 days. Vinification takes place in contact with the skins for about 10 days, with daily pumping over of the must. Maturation lasts for 12 months in medium-size oak casks and for a further 4 months in bottle.

[**TASTING NOTES**] It displays a deep ruby red colour and scents of berry fruits such as blackberries and redcurrants as well as cherries. The-

se notes combine with well-integrated spicy hints deriving from its maturation in oak. Its fruit is soft and rounded on the palate, and balanced by **attractive, velvety tannins**. Its finish is long and extremely satisfying, without being overly intense: it merely invites one to take another delicious sip. Alcohol content 13,5%.

[**SERVING SUGGESTIONS**] It is ideal especially with Veronese cousine dishes such as pasta and bean soup or dishes with mushrooms or truffle. It pairs perfectly with fresh pasta seasoned with meat sauces and richly flavored red meat dishes. Serve at 16°C (61°F).



750 ml

