"TESTAL"

ROSSO VERONA IGT



ORGANOLEPTIC DESCRIPTION

Colour: intense ruby red.
Bouquet: strong, with notes of cherry in alcohol, bitter almond and leather.
Taste: rounded, structured, with soft tannins and long-lasting.

SERVING SUGGESTIONS

Food: rich red meat dishes and long aged cheeses.

VINIFICATION

Drying: short, on the plant.
Fermentation: spontaneous, with indigenous yeasts, in stainless steel tanks for 12 days.
Maturation: 16 months in Tonneaux.
Bottle aging: 4 months.

PRODUCT ANALYSIS

Alcohol content: 13,50% vol
Total acidity: 5,70 gr/lt
Net dry extract: 28,00 gr/lt

HARVEST

Manual

GRAPE VARIETIES

90% Corvina, 10% Others

13,5% vol	18°	16 m	4 m

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