

Farina

Veneto Rosso IGT



Location of the Vineyards: Province of Verona

Vinification: Crushing and destemming of the grapes right after the harvest. Maceration of the juice in contact with the skins, without fermenting, at a temperature of 10-12 ° C, for about 5-6 days. Introduction of the yeast and a fermentation carried out in two stages, always at low temperatures. The wine rests on the lees for an extended period of time with periodic "bâtonnage" in order to naturally obtain roundness, fullness and elegance.

Aging: Stainless steel at controlled temperatures followed by aging in Slavonian oak barrels for a couple of months.

Grape varieties : 80% Corvina, 10% Cabernet, and 10% Merlot

Altitude : 100m - 300m ASL

Vineyard age : 15 years old

Exposure : Northwest/Southwest

Soil : Volcanic, alluvial, morainal, clay and calcareous soil

Alcohol : 13.5%

Tasting notes :

Deep ruby red with purplish hues. Fruity, black cherry, plum, blackberry and currant, floral of dried red flowers, spicy of black pepper. Full-bodied and soft, intense, with perfectly balanced tannins by a natural roundness and elegance

