

Remo Farina

Nodo d'Amore Rosso Trevenezie IGT



Farina's newest wine celebrates the appellation of IGT Trevenezie and the blending of three grape varieties that are representative of Verona. The name *Nodo d'Amore* - Knot of Love in English - is a tribute to the three knots in the Farina coat of arms.

Vinification: The Merlot and Teroldego grapes are dried for about 20 days and then destemmed and crushed together. The Corvina grapes are crushed separately directly after harvest. The three varieties are combined prior to fermentation.

Aging: 30% new French barriques and 70% Slavonian oak barrels for 8 months, followed by 6 months aging in bottle before release.

Grape varieties : 65% Corvina, 25% Merlot and 10% Teroldego

Altitude : 400m ASL

Vineyard age : 15 years old

Grape yield : 120 hl/hc

Exposure : North/South-West

Soil : Volcanic-Calcareous-Gravel

Alcohol : 14%

Acidity : 5.5 g/l

Residual Sugar : 4 g/l

Tasting notes :

Bright ruby red color. On the nose wild rose jam, currant, red fruits and hints of dried flowers. Spicy cinnamon, black pepper, cloves and cardamom, balsamic notes of resin. Enveloping on the palate, fresh, lightly tannic, with an intense and persistent finish.

