

Cantina di Negrar

Corvina Veronese IGT



Characteristics

Varietal: 100% Corvina

Color: Ruby red with garnet reflections.

Bouquet: spicy with notes of vanilla and hints of cherry and black cherry.

Taste: soft and round with sweet tannins that blend well with the wine's texture. The finish is long, ending with spicy tones.

Food Pairing: Grilled & Braised red meat.

The Vineyard

Located in the foothills of Valpolicella at an altitude between 100 and 200 metres above sea level. Soil type: very varied, from limestone to clayey. Soil tillage on the rows. Training system: double pergola. Age of producing vines: 20 to 25 years. Load of buds per vinestock: 18/24. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 90 hl

Production

Harvest: second ten days of September, exclusively hand-picked. Crushing with de-stemming of the grapes. Fermentation, then aged in steel. Stabilization: natural.