



# LA VIGILIA

VERONA 1974



## CORVINA VERONESE

Indicazione Geografica Tipica

- Production Area** Hilly Vineyard placed nearby Verona in the beautiful location of Valpolicella, Veneto region, Italy.
- Grapes** 100% Corvina.
- Alcohol** 13.50 %vol.
- Vinification** After the soft pressing of the Corvina grapes, follows a long maceration of 10 days. The fermentation takes place at a controlled temperature of 22°. Suddently the wine is divided from its marcs and is affined in Inox Tank.
- Color** Deep and intense ruby red.
- Taste** Structured, velvet-smooth, warm, with a balanced acidity at the end.
- Bouquet** The nose recalls notes of red fruit such as black cherry, cherry and spicy notes of incense and pepper, typical aromas of the Corvina grape.
- Food match** Rich and tasty dishes such as dense soups, for example as pasta and beans or also strong red meats like Grilled or baked beef.
- Service Temperature** 18-19° C.