

INDICAZIONE GEOGRAFICA TIPICA

Il Decanto Rosso Verona

Production area

In the heart of the Morenic hills, on the eastern side of Lake Garda.

Soil composition

Hill soil of morenic origin with pebbles deposited by glaciers during the Quaternary.

Grapes

Corvina, Corvinone, Rondinella, Cabernet Sauvignon, Merlot, Marzemino.

Alcohol content

13.5% vol.

Colour

Ruby red.

Bouquet

Intense and enclosed fragrance of red fruits with hints of black cherry and plum.

Taste

Fine, tannic and balanced with an excellent structure.

Harvest

At the end of September by hand with selection of grapes.

Vinification and production system

Traditional "Ripasso" vinification process with a short stay on the dried grapes. Finally there is fermentation at controlled temperature.

Aging

In durmast barrels for 4-6 months and successively in stainless steel vats.

Preservation

Store in a dry and dark place. We advise you to keep it in a horizontal position.

Serving suggestions

To be served at 16-18°C temperature.

To be uncorked 30 minutes before pouring.

