



TUTTI I COLORI DEL ROSSO

VENETO RED IGT 2019

CLASSIFICATION

Protected geographical indication.

GEOGRAPHICAL INDICATION

Valpolicella Classica zone.

PRODUCTION LOCATION

San Pietro in Cariano.

TYPE OF WINE

Sweetish red

GRAPE VARIETIES

Corvina and Corvinone 80%, Molinara 20%

VINIFICATION AND AGING

Harvesting: towards the end of September, when the grapes reach the right technological and phenolic maturity.

Fermentation: the grapes are gently destemmed and crushed before being fermented in special stainless-steel vats with limited punch-downs at a controlled temperature between 18-24°C for 7-8 days. The fermentation is halted two-thirds of the way to completion in order to limit the contact with the skins. This leads to an array of aromas dominated by floral notes and residual sugar levels between 6-8g/l.

Maturation: 6 months in steel tanks, periodically stirring the lees.

Aging: 2 months in the bottle.