

CORVINA GARDA

DOC



Grape varieties

Corvina

Winemaking

The harvest usually begins during the first week of October. Once they have been moved to the winery, the grapes are destemmed and pressed.

Fermentation lasts about 15 days and takes place at a controlled temperature.

Then the wine obtained remains in stainless steel tanks approximately 4 months.

Tasting notes

Brilliant red in colour. On the nose fresh flavours of cherry and marasca. Clear spicy notes. It tastes smooth and balanced.

Food pairings

It can be combined with soft cheeses or soups. Perfect with cold cuts and grilled meat.

Serving temperature

16° - 18° C

Alcohol

12,50% vol.