



CAMPONI

Corvina Veronese IGT

Vinification

The harvest takes place at the end of September with picking by hand and selection of the best and most sun-exposed grape bunches. The grapes are destemmed and gently crushed, followed by temperature-controlled fermentation in stainless steel vats at 24-26°C. Maceration for 10 days with daily pumping over and delestage. 6 months in stainless steel vats and 3 months of bottle-aging.

Sensory characteristics

Deep ruby red in colour with violet reflections. On the nose, it offers notes of wild strawberries, crispy cherry and violet. On the palate, it impresses with its snappy and juicy taste, lingering in the finish with distinct sapidity.

Gastronomy

This particular type of pure Corvina pairs well with Italian appetisers, soups and pasta dishes. Also ideal as a red wine in summer to accompany fish dishes.

Appellation
IGT Veneto

Grape varieties
Corvina

**Grado
alcolico**
13% Vol.

**Available
sizes**
0,75 l



COLLEZIONE RADICATA