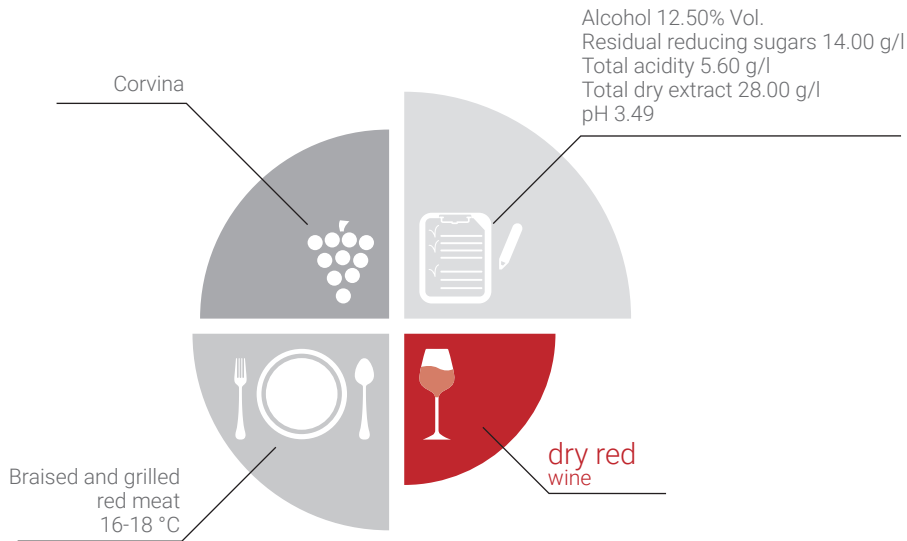


# CORVINA VERONESE IGT



*Corvina is the queen of the red grapes from Verona, typical of Valpolicella.*

## VINEYARD

Location: the Valpolicella area.

Altitude: 100-200 metres a.s.l.

Soil type: extremely varied, but mainly chalk and clay.

Grass sward between vines.

Training system: Pergola.

Age of vines in production: 20-25 years.

Buds per vine: 18-24.

Density: 3,300-3,500 per hectare.

Yield per hectare: 90 hl.

## PRODUCTION

Harvest: hand-picked from 20 September.

Vinification: destemmed and gently pressed. Fermentation between 25 and 28 °C. Maceration for 10 days with scheduled punching 3 times a day for 20 minutes. Refinement in stainless steel vats until February.

Full malolactic fermentation.

Stabilization: natural.

## TASTING NOTES

Colour: ruby red.

Perfume: spicy with hints of red and amarena cherries.

Flavour: soft and round with gentle tannins that blend seamlessly with the wine's texture. A long, sweet finish.



VIVALDI