

CORVINA IGP



GRAPE VARIETIES

Corvina.

PRODUCTION AREA

Verona province.

WINEMAKING

Traditional vinification for red wines, with maceration on the skins. Maturation in stainless steel tanks.

TASTING NOTES

Intense and bright red color.
On the nose typical notes of cherry; full and round tannins on the palate.

FOOD PAIRING

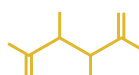
Serve it with starters, first course, white and red meat, mushrooms.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
13%



ACIDITY
5,6 gr/L.



RESIDUAL SUGAR
4 gr/L.



BOTTLE

Type of Closure	agglomerated cork
Lenght:	80,5 mm
Height:	296 mm
Tare:	410 gr
Volume:	750
Gross Weight:	1200 gr
EAN Code:	8003503017171



CARTON

Lenght:	25 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7200 gr
EAN Code:	80035030171716



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	19
Number of layers:	5
Cartons per pallet:	95
Bottles per pallet:	570
Gross Weight:	700 kg