

Due Uve Rosso

Veneto Indicazione Geografica Tipica Rosso

Grapes varieties:

Corvina e Merlot

Area of production:

Vineyards are located between Verona province (Valpantena) and Vicenza (Colli Berici)

Vinification:

The two grape varieties ferment separately. Vinification starts with a cold maceration with skin contact for five days at a temperature of 8°C. The fermentation follows, maintaining the skin contact for other 10 days, at a controlled temperature of 20°-25° C.

Ageing:

At the end of malolactic fermentation, the wine stays in concrete vats for 9 months

Tasting notes:

Deep ruby red colour with garnet highlights. Intense aroma of fresh red fruit, cherry, sour black cherry and redcurrant, together with flavours of dried fruits and vanilla. Fresh and harmonious on the palate with delicate and sweet tannins.

