



FARINA
VINI PREGIATI IN VALPOLICELLA

ROSSO VERONESE IGT CORTE CONTI CAVALLI

The slightly dried Corvina is processed first and the wine obtained is then put to mature in little oak barrels with split staves. At the racking, new wine obtained by Merlot, Molinara and Oseleta is added, these grape varieties give floral and fresh fruity notes. The refining in bottles for over 6 months is the final touch that gives harmonious notes to this high quality IGT.

GRAPE VARIETIES:	60% Corvina, 30% Merlot, 10% Molinara and Oseleta
VINEYARDS LOCATION:	San Pietro in Cariano
EXPOSURE AND ELEVATION:	North-South/West, 400 m a.s.l.
SOIL:	Volcanic-Calcareous-Gravelly
GROWING TYPE AND PLANTATION DENSITY:	Veronese Pergola 3800 vines/hectare
HARVEST:	Manual harvesting from the beginning of October, after light overripening
VINIFICATION:	After a couple of weeks of grape drying, pressing and destemming are carried out. Selected yeasts and temperature controlled fermentation at 26°C. Follow delestages (the must is separated from the skin and then put on them again) in order to have a perfect extraction, best body, without compromising the final freshness.
AGEING:	50% in barrique, 50% in stainless steel, following ageing in the bottle
ORGANOLEPTIC NOTES:	Bright ruby red color. Notes of red fruits jam with raspberry, ginger, wood and spices hints expand and multiply. Full, harmonic, enveloping.
ANALYTICAL DATA:	Alcohol: 14% vol. Sugar: 10 g/l Total acidity: 5,20 g/l Volatile Acidity: 0,44 g/l Dry extract: 31,14 g/l
SIZE (L):	0,750 / 1,500
PAIRINGS:	Perfect match with red meat, boiled meat, roasted meat and medium matured cheese