



Corvina

Wine Type	Red still wine
Denomination	Veronese I.G.T.
Grapes	Corvina
Alcohol (%VOL)	13,5% vol
Residual sugar	8 g/liter
Total acidity	5,6 g/liter
Sizes available	750ml
Serve at	18-20° C
Method of Production	After a careful selection of grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged partly in stainless steel and partly in wood casks for 12 months.
Tasting Notes	Castelforte Corvina is a dry, full-bodied wine with a deep ruby red color. It shows a scent of black cherries and ripe blackberry with hints of vanilla and sweet spices. A perfect match for red meats, game and mature cheeses.