



AMICALE

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Amicale

Corvina Verona IGT Edizione Limitata

Vinification

The Corvina grapes are manually selected during the harvest. The selected grapes then undergo a drying process called "appassimento" which consists in placing the grapes in special boxes inside a room equipped with ventilators, to maintain a constant temperature and humidity. During this process, grapes lose 35% of their weight, but retain and enhance their unique flavors and aromas. When the sugar content reaches the level desired, the vinification can then undergo in stainless steel tanks at a controlled temperature. Part of the grapes are aged in oak and acacia new barriques for a period of 12 months, while the remaining part is kept in steel in order to preserve the spicy characteristics of the Corvina. After ageing, the two components are blended and bottled, completing their rest in the bottle for a further 3 months.

Description

Intense ruby red colour and bouquet of red fruits such as strawberry and blueberry, accompanied by spicy notes of green pepper and cloves. Full and enveloping on the palate, with hints of vanilla and chocolate given off by the wood and notes of anise and almond in the finish.

Food Pairings

Ideal with first courses based on potato gnocchi and meat sauces, second courses based on game and tasty side dishes. Also excellent as a meditation wine.



Corvina



Veneto



16-18 °C



Alcol: 15%
Zuccheri: 8 g/l