



## EDIZIONE NERO CORVINA VERONA IGT

### Grapes

Corvina

### Production Area

Veneto

### Vinification

Corvina grapes are manually selected during the harvest, which normally falls at the beginning of autumn.

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. After vinification, 50% of the blend is then aged in French tonneaux for 6-8 months, and the remaining part continues rests in the stainless steel tanks.

### Description

Intense ruby red color, with fruity bouquet and intense fragrances of cherries. Full-bodied and enchanting in the mouth with tastes of mature red fruits, berries, especially plums.

### Food pairing

Ideal accompaniment to red meats, game, tasty cuisine, excellent also as a sipping wine.

### Serving temperature

16°-18°C to decant at least one hour before serving.

### Bottle

Embossed Burgundy

### Characteristics

Alcohol: 13.5% vol.

Residual sugar: 6 g/l

# AMICONE



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