



CORVINA ROSATO VERONA IGT

Grapes

Corvina 100%

Production Area

Veneto

Vinification

The grapes are softly pressed to obtain the first must, that will stay for a short time (some hours) in skin contact. Fermentation takes place in stainless steel tanks at controlled temperature of 16°-18°C, getting the first aromas and flavors.

Description

Pale pink color. Delicate notes of citrus fruits, white flowers and fruits. Smooth and salty in the mouth, with a well-balanced fruit with freshness, acidity and alcohol.

Food pairing

Perfect with starters, second courses of fish and white meat.

Serving temperature

8°-10°C

Bottle

Embossed Burgundy

Characteristics

Alcohol: 12.5% vol.

Residual sugar: 9 g/l

AMICONE



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