



Il mio Corte

INDICAZIONE GEOGRAFICA TIPICA
ROSSO VERONA



BOTTLE: 750 ml

GRAPE VARIETIES: Corvina Veronese 60%, Corvinone 20%, Rondinella 20%

CHARACTERISTICS AND GEOGRAPHICAL LOCATION OF THE VINEYARD:
From vineyards located in the municipality of Negrar in the heart Valpolicella Classica. Zone with an altitude of 100 m above sea level.

VINEYARD: Double pergola. Average age of vines: 30 years. Planting density: 3,000 vines per hectare.

AVERAGE AGE OF VINES: 30 years.

PLANTING DENSITY: 4.000 vines per hectare.

YIELD PER HECTARE: From a yield of 9,000 kilos of grapes per hectare about 52 hectolitres of wine are produced.

HARVEST AND VINIFICATION: Grapes are harvested exclusively by hand starting in mid September. The 60% of the grapes are vinified immediately and the remaining 40% are laid to dry until the end of December. At this grapes are pressed and fermented with the wine made in September. Aged in French oak barrel for 24 months.

SHELF-LIFE: If stored well at a constant temperature of 14-15° C, laying down and in the dark, it can maintain its characteristics for 7-10 years.

COLOUR: Dark ruby red.

NOSE: Complex, red fruits, vinous and spicy.

PALATE: Well bodied, smooth and rounded, velvety tannicity, elegant finish.

SERVING TEMPERATURE: Serve at a temperature 18° C in large red wine glasses.

GASTRONOMY: It pairs up well with all type of meat, both grilled and braised, and matured cheese.

ANALYSIS OF BOTTLED PRODUCT:

Alcohol content: 14,5% vol

Residual reducing sugars: 6 gr/l

Total acidity: 5,60 gr/l

Dry residue: 31 gr/l

Corte San Benedetto®

Soc. Agr. Corte San Benedetto di Lavarini Angelo, Loris & C.

Via Casa Zamboni, 10/a - Fraz. Arbizzano (VR)

Tel. +39 045 6020531 - Cell +39 348 0427034 - info@cortesanbenedetto.it