



Gino Rosso Veneto IGT



Clay Soil **Soil**

Corvina 60% – Rondinella 20% – Corvinone 20% **Grapes variety**

End of September, by hand **Harvest**

Part of the grapes 30% are dried (typical Apassimento style) first fermentation in stainless steel tank at controlled temperature for 20 days **Vinification**

The wine is aged in concrete tanks for 12 months, and 6 months in barrels 2000 Liters. After this period is aged in the bottle for at least 3 months **Ageing**

Limpid, ruby red **Colour**

Ripe red fruits hints of spices and vanilla **Aroma**

Persistent and harmonious, with a smooth and full body **Tasting notes**

Excellent with grilled red meat, aged cheeses. Aged and dry meat **Pairings**

16°-18°C (61°-64,5°F) **Serving temperature**

13% **Alcohol**
4.5 g / L **Residual sugar**
32g/l **Dry extract**