



## DOPPIO SASSO ROSSO VERONESE

INDICAZIONE GEOGRAFICA TIPICA

### GRAPES AND VINEYARD

Production Area:

Vineyards located in the northern area of Verona. Average altitude 250 meters a.s.l.

Grape varieties:

Corvina, Corvinone, Rondinella

Vineyards details:

Training systems: Verona Pergolas and Guyot.

### WINE MAKING AND AGEING

Harvest:

The grapes are hand-picked during the first weeks of October (late harvest).

Grapes drying "Appassimento":

The result of late harvest is a natural drying of the grapes.

Vinification and Ageing:

Grapes picked in October are moved to the winery, where they are destemmed and pressed. The fermentation lasts approximately 20 days, and the temperature in this phase is between 20° and 24° C. After the fermentation follows the racking of the must. A part of the wine remains in stainless steel tanks.

The other part is aged for 12/18 months in wooden cilindro-conical vats.

Vintage: 2013

Tasting notes: Intense red color. The flavours of ripe fruit bring to mind blackberry, cherry and blueberry. Notes of raisins are followed by floral and spicy sensations. It tastes warm, balanced and well-structured.

Food pairings: It pairs perfectly with tasty food with a strong flavour, such as grilled meats and roasts. Also excellent with aged cheeses.

Serving temperature:  
16° - 18°C

### TECHNICAL DETAILS

Alcohol content: 14% vol.  
Total acidity: 5,50 gr/l  
Dry extract: 32,00 gr/l  
Residual sugar: 16,00 gr/l



750 ml

