



Vintage: 2019

Tasting notes: Pale salmon, with delicate bouquet of small red fruit, such as wild strawberries and raspberries. Pleasantly dry, fresh and with a good persistence.

Food pairings: Well-structured and complex rosé wine. It goes well with elaborate fish dishes, such as baked fish terrine, mackerel with Mediterranean aromas or marinated tuna tartare. Also ideal with summer barbecue. To try with pizza.

Serving temperature:
8° - 10° C

TECHNICAL DETAILS

Alcohol content: 13,00% vol.
Total acidity: 5,17 gr/l
Dry extract: 23,50 gr/l
Residual sugar: 2,60 gr/l



750 ml

PHASIANUS CORVINA VERONA ROSATO INDICAZIONE GEOGRAFICA TIPICA

GRAPES AND VINEYARDS

Produced with grapes by organic viticulture

Production Area:

The vineyards are located in Caprino Veronese. Altitude between 250-300 meters a.s.l.

Grape varieties:

Corvina and Corvinone 100%

Vineyards details:

Vines from 12 to 25 years of age. Sun exposure East-West. Soil composition: morainic. Training system: Guyot and Pergola. Vines density: Guyot 6.500 cp/ha; Pergola 3.300 cp/ha. Yield per ha: 8 tons. The entire estate is cultivated by organic viticulture. It is also certified for its respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Late harvest:

The grapes are picked later than normal and are over-ripened. The result is a natural drying on the vines. The harvest starts end of October/beginning of November: after a careful selection of single grapes of Corvina and Corvinone varieties, the bunches are laid, one layer high, on boxes, to preserve them in perfect condition.

Vinification and ageing:

After a light cold maceration of 18/24 hours that takes place inside the press, the grapes are gently pressed.

Then a natural decanting is followed for the next 24/36 hours and slow fermentation for 30 days.

The wine is kept in contact on its lees for 3/6 months with frequent bâtonnage, until time for bottling.

