



CAPUT MUNDI ROSSO DEL VENETO

Indicazione Geografica Tipica

Production Area: Hilly vineyard south-faced in Valpolicella area, and hilly vineyards on euganean hills, Veneto Region.

Alcohol: 15 % Vol

Dry Extract: 33.0 g/l.

Grapes: Corvina 50%
Rondinella 15%
Cabernet Sauvignon 35%

Soil: Dark clay, rich of iron with rocky outcrops in Valpolicella, Vulcanic rocks covered by clay on the euganean hills.

Technique: The vineyards are cultivated on terraces using Pergola Veronese and Guyot system.

Vintage: October

Vinification: Cabernet and Rondinella are handpicked at the correct point of maturation, meanwhile Corvina is naturally dried on the plant actuating acting a retarded harvest.

Ageing: Aged in oak barrels where the wine also completes in 6 month.

Color: Clear ruby red of bright consistency.

Taste: Full-bodied, velvet-smooth and it remains for a long time in mouth. nose letting the subtle tannins create an elegant finish.

Bouquet: The sensation at the nose is intense and persistent. At the beginning is relevant the of flavor of redfruits, in particular cherries, typical of Corvina grapes and vanilla, with chocolate hints at the end.

Recommended with: Perfect with every red meats, and medium-matured cheese.

Temperature at service: 18-20° C