

BIXIO, Winemakers since five generations

Bixio

PRODUTTORI



Awards & Ratings

Vintage 2016:

- 88 Points Or Gilbert & Gaillard
- Silver Medal CMB 2020

Vintage 2014:

- 90 Points Luca Maroni 2019
- 85 Points COMMENDED MEDAL
Decanter

I VINI DI
VERONELLI
2017



I MIGLIORI VINI ITALIANI

Luca Maroni

CORVINA

Rosso Veronese – Indicazione Geografica Tipica

In 2000 was born in Verona the DOC Arcole, in a highly dedicated area of production, where the vine has developed in Roman times. Here, the Winemaker Emilio Bixio, thanks to the passion, the experience of the family tradition, the desire for innovation and the perfect combination of microclimate and soil, creates high-quality wines. Corvina is an indigenous Grape typical of Valpolicella Area, we cultivated it in this new production Area with nice results.

Grapes Variety

100% Corvina from our own vineyards.

Viticultural details

Guyot training systems with plant density of 4,500 vines/ha. The distance between the ranks is 2,20 meters, while in the row between the vines is 0.80 cm. The production varies depending on the season from 2 to maximum 3.5 kg per vine. The soil is of medium texture, tending to sandy. At 80 m. (260 ft.) above sea level. Age of the vines 10 years.

Vinification and maturation

Drying process following the traditional technique, fermentation in Oak barrels. Refining of a part of the wine during 6 months in big cherry-barrels. Bottled with a natural sugar residual of 3-4 g/l.

Tasting notes

Colour: intense and deep ruby red.

Nose: Red fruity BOUQUET with grasy and spicy notes.

Flavour: Dry, warm and intense. Fruity with notes of cherry and plum, enveloping scent of spices.

Alcohol: around 13,50 % vol.

Serving suggestions

Recommended with roasted meat, grilled meat and game.

Serve at

Serve at 18°-20°C (64-68°F).



750 ml



100% Corvina



Serve at
18°-20°C (64-68°F)



Barrel