



Casale

- Cultivation area:* Veneto region, province of Verona, classic hilly area overlooking the east of Lake Garda.
- Soil type:* Moraine origin, medium consistency in some micro-zones very clayey.
- Winemaking:* Hand harvest at the end of September and beginning of October selecting the best bunches of grapes. At that point slight fading. The fermentation takes place in the controlled temperature of 24 and 25°C.
- Refinements:* It matures into the French oak and cherry barrels for 2 years, afterwards rests in the bottles for at least 4 months.
- Colour:* Intense ruby with garnet red shades.
- Bouquet:* Scents of red fruits: maraschino cherry e cherry, slightly spicy with wooden hints.
- Taste:* Slightly edgy with good acidity and tannic.
- Manintenance:* It maintains its characteristics for more than 10-12 years; it should be stored in cool (18-19°C) and low light places.

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Ideal with such meats as Florentine, boiled meat with pearà sauce, stewed and braised.



14,00 % Vol



Serve at 18°C



Corvina
Cross of Merlot thirds