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**PRIVILEGIA**  
**ROSSO VERONESE IGT**  
**GIUSEPPE LONARDI**



**VINEYARD**

Located at around 350 m above sea level on the hillsides of Valpolicella Classica area

**AREA**

Around 7 hectares

**VARIETY OF WINE PLANT**

Corvina Veronese, Cabernet Franc

**AGE OF VINES**

About 30 years

**PRODUCTION**

80 ql per hectare

**APPELLATION**

Rosso Veronese Igt

**GRAPES**

50% Cabernet Franc

50% Corvina Veronese, slightly dried

**ANALYSIS**

Alcohol 14,5% vol. | Total Acidity 6 g/l

Residual Sugar 3,5 g/l | Dry Extract 30 g/l

**WINE MAKING**

The Cabernet grapes are vinified in October, then this wine has to referment in January with the Corvina Veronese grapes which were dried meantime.

**AGEING**

The wine matures for 24 months in small French oak barrels of 225 lt and undergoes a further 6 months bottle-ageing.

**TASTING NOTES**

Lively ruby carnat. Very intense flavour. A touch of warm spice with good ripe cherry flavour on the nose and palate.

**FOOD SUGGESTIONS**

We suggest to match with beef, veal stew hunter's style (with tomato and mushrooms), game (pheasant, boned Guinea-fowl stuffed with wild mushrooms) and matured cheese. Serve at room temperature, 18/20°C, in large crystal balloon glasses and uncork one hour before.

**VINTAGE**

Elegant and fine wine to be refining also for 6/8 years from vintage.

**BOTTLE**

Available 750 ml and Magnum size (1,5 lt).



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