



CORTE LONARDI

Privilegia Rosso Veronese IGT

Grape varieties 80% Corvina, 20% Cabernet Franc.

Alcohol content 14% vol.

Total Acidity 6 g/l

Residual sugar 4.5 g/l

Dry extract 30 g/l

Vineyards

Altitude: 350 meters above sea level in a hilly area in Marano di Valpolicella valley. Age of vines: 10 to 30 years. Native grape varieties trained according to the traditional Veronese pergola. Maximum output: 120 quintals/hectare.

Vinification

Pressing in November after slightly drying the grapes. Fermentation in steel tanks lasts about 20 days, pumping over the must at controlled temperature. Aged for 18 months in small 225 liter French oak barrels, followed by 6 months refinement in bottle.

Organoleptic description

Colour: deep garnet. Nose: very intense. Taste: spicy with an aftertaste of ripe cherries.

Storage

Elegant wine for ageing which may be served up to 10 years after harvest.

Food matching

Red meat, veal stew, game and mature cheese.

How to serve

Uncork the bottle an hour in advance and serve in large glasses at 18/20° C.

Bottles

750 ml bottle, 1,5 lt Magnum and 3 liters Jeroboam.

