



CORTE LONARDI

IGT Rosso Veronese “El Greso”

Grape varieties Corvina, Merlot

Alcohol content 16% vol.

Total Acidity 5.5 g/l

Residual sugar 6.5 g/l

Dry extract 34 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

Harvesting of selected grapes, left to dry for about 40 days. Fermentation in steel tanks lasts 30 days in amphora (terra cotta). Aging for 12 months in amphora (terra cotta), followed by 6 months in the bottle.

Organoleptic description

Deep red color, very intense aroma, full, warm, velvety flavor, with notes of ripe fruit.

Storage

It is a great vintage red wine, which is preserved for up to 15 years from the harvest.

Food matching

Grilled meats and aged cheeses. If aged, it can also be enjoyed on its own, as a wine from meditation.

How to serve

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

Bottles

750 ml bottle.

