

Cà Nova Corvina Veronese IGT Gorgo

Certified Organic



Grapes: Corvina Veronese

Area of origin of the grapes: The Morainic hills near the village of Custoza in the municipality of Sommacampagna (VR)

Soil type: Rocky debris, stones and pebbles, humus and silt, rich in calcium carbonate with a high pH.

Training system: Guyot.

Vinification: Soft pressing of the whole bunch and fermentation in temperature-controlled, stainless steel tanks, a long maceration in contact with the skins.

Ageing: 18 months in barriques with further development taking place in the bottle.

Sensory characteristics: Intense ruby red. At the nose, it's fruity, with notes of cherries, blackberries and plums together with hints of cinnamon and pepper. Soft, rounded flavor, powerful and savoury with fine acidity, the hallmark of our morainic soil.

Serving suggestions: Red meats, roasted or raw, matured cheeses.

Serving temperature: 16-18° C.

Alcohol: 13.5%