IMPERO



Corvina Verona IGP

Ca' de' Rocchi - Corvina Verona IGP

APPELLATION

Veneto

VARIETAL COMPOSITON

Corvina Veronese

ALCOHOL CONTENT

14% Alc. By Vol

WINEMAKING

The grapes, slightly dried, are crushed and destemmed before fermentation with maceration at a controlled temperature of 22/24° C for 10/15 days.

TASTING NOTES

The fruity aroma on the nose is confirmed on the palate with a hint of liquorices. Long finish.

FOOD PAIRING

It pairs well with all types of meat, both grilled and braised, and mature cheese. Serve at 20°C.



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