

Rosso I.G.T. Veneto  
Ala Rossa d'Italia



an elegant wine, complex end with interesting notes of red fruit, an important wine with pleasantness and excellent preservability.

### Name and Denomination

Rosso I.G.T. Veneto

### Grape variety

Corvina from 70% to 90%, Rondinella from 10% to 30%

Alcohol content 13,5% vol.

Optimal serving temperature 16-18° C

### Gastronomic matches

Amarosso Romeo and Juliet wine combines well with stews and barbecued meat.

### Origin

province of Verona, Veneto region

### Winemaking

traditional wine-making techniques for fresh grape varieties cultivated in Verona Province. Maceration and fermentation at a controlled temperature of 24-26° C with daily pumping over for a period of 6 to 8 days according to the vintage year.

Concluded the alcoholic and malolactic fermentation phases, the wine is decanted according to the normal autumnal procedure.

### Storage and ageing

storage in a dark dry place is recommended at a temperature of 10-14° C. The structure of this important wine, characterised by the elegance of wood, will allow for 4/5 years of aging.

### Colour

vivid, with an interesting granite profile, good texture and depth, consistent.

### Bouquet

elegant, complex final perfume. Clear initial perceptions of toasted hazelnut and tobacco notes, followed by attractive red fruit liquor and cherry jam notes; some minutes later the glass perfumes of vanilla and spices.

### Flavour

the initial perceptions are excellent, acid and warm, followed by a pleasant salty sensation and long taste. Excellent the correspondence between smell and aftertaste after swallowing.

### Packaging

in 75 cl Baros bottles in boxes of 6.

in 75 cl Bordolese Elite bottles in boxes of 6.

### Awards

