

CANAJA

VERONESE ROSSO

INDICAZIONE GEOGRAFICA TIPICA



GRAPE VARIETIES

Corvina, Corvinone, Rondinella

TASTING NOTES

Intense red colour. On the nose it is complex, with herbaceous notes of hay and dried flowers, followed by fruity notes such as blackberry, raspberry and cherry.

Clear flavours of tobacco, chocolate and liquorice. On the palate it is balanced, with elegant tannins.

WINE MAKING

Grapes are left on vine branches to over-ripening from 2 to 4 weeks longer than normal maturation, depending on the vintage. So, the harvest takes place between the middle and the end of October. The result is a natural drying of the bunches. At this point the different varieties are reaching a different level of maturation, but this is what makes the product even more interesting, with the result of a great body and a wonderful bouquet.

Afterwards the grapes are hand-picked and moved to the winery, where they are destemmed and pressed.

Fermentation lasts 25/30 days, at a controlled temperature of 20°-24° C.

After the racking of the must the wine is aged for 12 months in barrique, tonneaux and cilindroconical wooden vats. Then, refinement in stainless steel tanks.

FOOD PAIRINGS

Perfect combined with grilled meats. Excellent with succulent first courses of pasta, sausages, mushrooms or truffle. It goes well with cold cuts and medium matured cheeses.

Serving temperature:

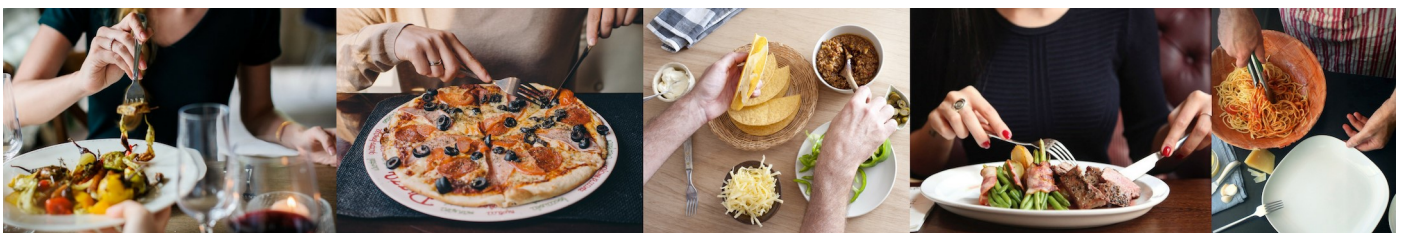
16° - 18° C

Alcohol:

14,00% vol.

Formats:

Bottle 0,75 lt



www.villaannaberta.it