

CANAJA GOLD

VERONESE ROSSO

INDICAZIONE GEOGRAFICA TIPICA

Produced also with slightly dried grapes



Serving temperature:

16° - 18° C

Alcohol:

14,00% vol.

Formats:

Bottle 0,75 lt

GRAPE VARIETIES

Corvina, Corvinone, Rondinella

TASTING NOTES

Intense red color.

On the nose flavours of ripe fruits such as blackberry, cherry and blueberry.

Notes of raisins are followed by floral and spicy sensations. On the mouth it is round, balanced and well structured.

WINE MAKING

The grapes are picked in two different moments. In the middle of September the part of the grapes to be dried is harvested and dried approximately for 20/30 days during which the bunches loose about 20% to 25% of their weight.

In October the second part of the grapes is harvested and immediately vinified. The fermentation lasts about 20 days under controlled temperature of 20/24 C°. After some physical processes the wine is stocked in stainless steel tanks.

The dried grapes meanwhile are destemmed and pressed with a first phase of maceration taking place at 2°-5° C.

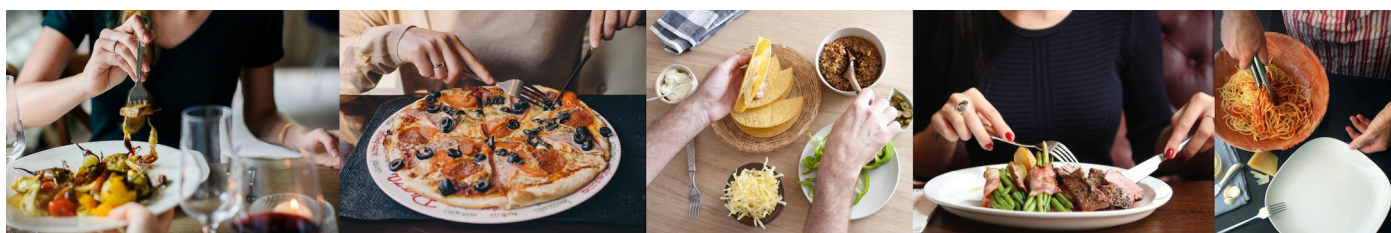
The actual fermentation lasts approximately 20/30 days at a controlled temperature of 20°-24° C. At the end of this process the must is racked off.

The two wines are finally blended in cylindroconical wooden barrels where they are going to be aged for 24 months.

FOOD PAIRINGS

It pairs perfectly with tasty food with strong flavour, such as grilled meats and roasts.

Excellent also with aged cheeses.



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