



CERBIOLO
ROSSO VERONESE
INDICAZIONE GEOGRAFICA TIPICA

*Area of production:* Vineyards are in the province of Verona

*Grape varietals:* Corvina 70%, Merlot 30%

Vinification:

Skin-contact maceration for 15 days, followed by fermentation at controlled temperature (22°-28°) It matures in large oak barrrels for 12/18 months

## TASTING NOTE:

It has intense fruity perfumes, with hints of spices, especially vanilla and cinnamon. It is gentle and elegant in the mouth, with an easy-drinking style

Alcohol: 13,5 % by vol.

Serving temperature: 18°/20°

