

# ANTICA CORTE



## ***ANTICA CORTE***

Rosso Veronese  
Indicazione Geografica Tipica

***Production area:*** Vineyards are in the province of Verona

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

***Vinification:*** Skin-contact maceration for 15 days, followed by fermentation at controlled temperature (22°-28°)

***Maturation:*** It matures in large oak barrels for 12/18 months

### **Characteristics**

***Colour:*** intense ruby red

***Nose:*** It has intense fruity perfumes, with hints of spices, especially vanilla and cinnamon

***Flavour:*** It is gentle and elegant in the mouth, with an easy-drinking style

***Alcohol:*** 13.5 % vol.

***Serving suggestions:*** a versatile wine, which can be drunk throughout a meal if it is meat-based (pasta with Bolognese sauce, meatfilled ravioli, roast or grilled meats, game). It also goes very well with moderately mature cheeses

***Serve at:*** 18°- 20° C