

MONTEZOVO

CERULEO VERONESE ROSSO IGT

GRAPES AND VINEYARD

Production Area	Morainic hills of the Lake Garda
Grapes varieties	Grapes varieties suitable for cultivation in the province of Verona

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 AND AGEING

Depending on the grape variety and the seasonal weather the grapes are left to over-ripen on the vines for a period that lasts between 2 and 3 weeks. The harvest is made by hand and generally takes place between the mid and the end of October. At the time of harvest the grapes result ripen unevenly, depending on the variety, and are laid in small boxes in order to be moved inside the winery.

The grapes are destemmed and crushed. The fermentation lasts about 20 days, at a controlled temperature of 20-24° C. After the racking of the must, the wine is matured in oak vats since bottling.

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 content	13,5% vol.
Available sizes	750 ml

