

# GODÒ

## Rosso Veronese

### IGT



“Godo” evokes easy enjoyment and is what we had in mind when we created a vibrant red wine from a blend of early-harvested grapes. A small percentage of smooth Merlot ferments with Corvina and Cabernet Sauvignon. The outcome is a beautifully structured yet refreshing red with an ample bouquet. Both in flavor and aroma the main notes are ripe red and black fruit with hints of spice.

<b>Grape Varieties</b>	75% Corvina, 20% Merlot, 5% Cabernet Sauvignon
<b>Vineyard location and characteristics</b>	Verona province, 100 to 300 meters a.s.l. with varied exposures
<b>Soil</b>	Volcanic, alluvial, tuffaceous, morainal, clayey and calcareous
<b>Vine training and planting density</b>	40% Veronese pergola with 3,000 vines/ha, 60% espalier with more than 5,000 vines/ha
<b>Harvest</b>	Manual or machine harvest from end August depending on variety and vineyard
<b>Vinification</b>	Grapes are destemmed and partially crushed, followed by a partial carbonic maceration, before fermentation in stainless steel tanks at 25°C. Spontaneous malolactic fermentation follows
<b>Maturation</b>	Four months maturation in stainless steel vats before fining and bottling
<b>Organoleptic Characteristics</b>	Deep ruby red in color. Maturation in stainless steel maintains the integrity of primary aromas of sour cherry, blackberry and blackcurrant, accented by hints of dried herbs and spices. The wine is fresh, full-bodied and smooth, with perfectly balanced tannins
<b>Analytical Notes</b>	Alcohol: 13% vol
<b>Size</b>	0,75 l
<b>Pairings</b>	A great everyday red wine without compromising on body and structure. Serve it at room temperature or chilled in the summer with steaks, barbecue, and flavorful first-course dishes
<b>Serving Temperature</b>	16° - 18° or slightly chilled as a summer red
<b>Cellaring</b>	A young drinking wine, best consumed within 3 years of bottling