



**FARINA**  
WINE TRADITION EVOLVES

# CORTE CONTI CAVALLI

## Rosso Veronese

### IGT

Lightly raisined Corvina is vinified alone and the resulting wine is placed to mature in small oak barrels. During racking, fresh wine made from Merlot with a little Molinara and Oseleta, which impart floral and fresh fruit notes, is added to the barrels. Bottle aging, for more than six months, is the final touch that gives harmonious notes to this high-quality IGT.

Grape Varieties	60% Corvina, 30% Merlot, 10% between Molinara and Oseleta
Vineyard location and characteristics	Hillsides in San Pietro in Cariano at an altitude of 400 meters
Soil	Calcareous matrix with gravelly outcrops, layered with basalts
Vine training and planting density	Veronese Pergola 3800 vines/ha
Harvest	Hand harvest from mid-October
Vinification	After a fortnight of grape drying, destemming and crushing. Start fermentation with selected yeasts at a controlled temperature of 26°C. Then only delestage is applied to have perfect extraction, maximum body, without taking away freshness from the final wine. This is followed by racking and spontaneous malolactic fermentation
Maturation	50% barriques, 50% stainless steel tanks, followed by bottle aging
Organoleptic Characteristics	Brilliant red ruby color. Jammy notes of red fruit with aromas of fresh raspberry, ginger, toasted wood and spice entice, expand and multiply as the wine opens. On the palate, full, rounded and harmonious
Analytical Notes	Alcohol: 14% vol. - Sugar: 9 g/l Total acidity: 5,20 g/l – Volatile acidity: 0,44g/l – Dry extract: 31 g/l
Size	0,75 l / 1,5 l
Pairings	A red wine with depth and complexity, makes it perfect with red meat whether boiled or roasted, flavorful first courses and medium aged cheese
Serving Temperature	16° - 18°
Cellaring	The excellent sourcing of the grapes from high-altitude vineyards, combined with the brief drying of the grapes, makes this wine suitable for aging from 7 to 10 years