



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: 0,44 g/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