



FARINA
WINE TRADITION EVOLVES

GODO' 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.



Grape Varieties 75% Corvina, 20% Merlot e 5% Cabernet Sauvignon

Vineyard location and characteristics Verona province, 100 to 300 meters a.s.l. with varied exposures

Soil Volcanic, alluvial, tuffaceous, morainial, clayey and calcareous

Vine training and planting 40% Veronese pergola with 3,000 vines/ha, 60% espalier with more than 5,000 vines/ha

Harvest Manual or machine harvest from end August depending on variety and vineyard

Vinification 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

Maturation Four months maturation in stainless steel vats before fining and bottling

Organoleptic Characteristics 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

Analytical Notes Alcol: 13% vol.

Size 0,75 l

Pairings 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

Serving Temperature 16° - 18° or slightly chilled as a summer red

Cellaring A young drinking wine, best consumed within 3 years of bottling