

COMIS

IGT Veronese Rosso

Produced also with slightly dried grapes



Grape varieties

Corvina, Corvinone, Rondinella

Winemaking

Coming from late harvest, grapes are over-ripened when they are hand-picked, around the end of October and the beginning of November. The result is a natural drying of the grapes

Grapes are vinified immediately after the harvest. The fermentation takes place at controlled temperature and lasts about 20 days; afterwards the racking of the must follows.

The wine is aged for 24 months in cylindric conical vats.

Tasting notes

Intense red color. The flavours of ripe fruits bring to mind blackberry, cherry and blueberry. Notes of raisins are followed by floral and spicy sensations. It tastes warm, balanced and well-structured.

Food pairings

It pairs perfectly with tasty food with a strong taste, such as grilled meats and roasts. Also excellent with aged cheeses.

Serving temperature

16° - 18° C

Alcohol

14,00% vol.