



ANDREA CORVINA VERONESE IGT

Andrea is obtained from Corvina grapes. It has a brilliant red colour, and a bouquet of red fruits and hints of spices. It has a harmonic, elegant and well-structured flavour, with delicate notes of pepper and blackcurrants. It is easy to drink, fascinating. It is ideal for serving with tasty dishes such as pasta-based starters, soups, white meat, grilled meat, soft cheeses, salamis. Try it lightly chilled with freshwater fish.

PRODUCTION AREA: Bardolino Classico (municipalities of Garda, Costermano and Bardolino).

GRAPE VARIETY: Corvina.

VINE TRAINING METHOD: Traditional Verona pergola and Guyot.

GRAPE HARVESTING: By hand at the end of September, start of October, with selection of the best bunches.

PRODUCTION METHOD: Traditional vinification on skins with maceration for approximately 10 days.

AGEING: In steel vats.

COLOUR: Bright ruby red.

BOUQUET: Intense, slightly spicy, with hints of red berries.

FLAVOUR: Harmonious, good structure, delicately peppery with notes of blackcurrants and blackberries.

ALCOHOL BY VOLUME: 13.5% vol.

SERVING TEMPERATURE: 12 - 18 °C.