

LE GUAITE DI *noemi*

THANO



CATEGORY: RED WINE

IGT ROSSO VERONESE
Indicazione Geografica Tipica

Area:
Mezzane di Sopra (Verona)

Vineyard:
Le Guaite

Altitude:
450/500 mt. s.l.m.

Soil profile:
limestone with white calcareous rock, pink ferrous calcareous rock, basaltic rock containing minerals olivine and pyroxene and volcanic soil

Type of grapes:
Corvina 40%, Rondinella 20%, Corvinone 40%

Breeding:
guyot

Density:
5000 vinestock/ha.

Vinification and maturation:
the grapes are harvested in the middle of September, de-stemming, pressing, cryomaceration, controlled-temperature fermentation with cultured yeasts and simultaneous malolactic, followed by maturation in steel tanks about 24-36 months and minimum 24-36 months in bottles.

Technical data:

alcohol 13 - 13,5%
residual sugar 1 - 2 g/l
total acidity 4 - 5 g/l
dry extract 29 - 30 g/l

Color:
deep ruby red

Bouquet:
notes of cherry, redcurrant, grass, violet

Palate:
smooth and seductive, with an appealing sapidity and an optimal acidity and frank notes of ripe fruits and spices

Best served with:
it goes perfectly with many kinds of food such as pasta, risotto, roast beef, soft and medium-aged cheeses, soups

Serving temperature:
16 - 18°C

Available sizes:
0,75 L

Packaging:
- cases of 6 bottles

