

PS
WINE

premium wine selection

Vini di Qualità



Rossogrande

Le Arche

CLASSIFICATION	I.G.T.
TYPE	Red
REGION	Veneto
PROVINCE	Verona
GRAPE VARIETY	Corvina, Rondinella, Corvinone
TYPE OF FARMING	Conventional
HARVEST	2 nd decade of October.

VINIFICATION

Crushing with destemming of the grapes. Fermentation at temperature of 25-28°C. 10 days of maceration with programmed punching down 3 times a day for 20 minutes. Complete malolactic fermentation. Natural stabilization.

MATURATION

12 months in Slavonian oak barrels.

TASTING NOTES

Ruby red colour with garnet highlights. On the nose it reveals a spicy tone with vanilla and cherry notes. Soft and rounded on the palate, with delicate tannins which are perfect with the wine texture. It shows a long final accompanied by spicy tones.

SIZES AND SPECIAL PACKAGING

75 cl bottles.