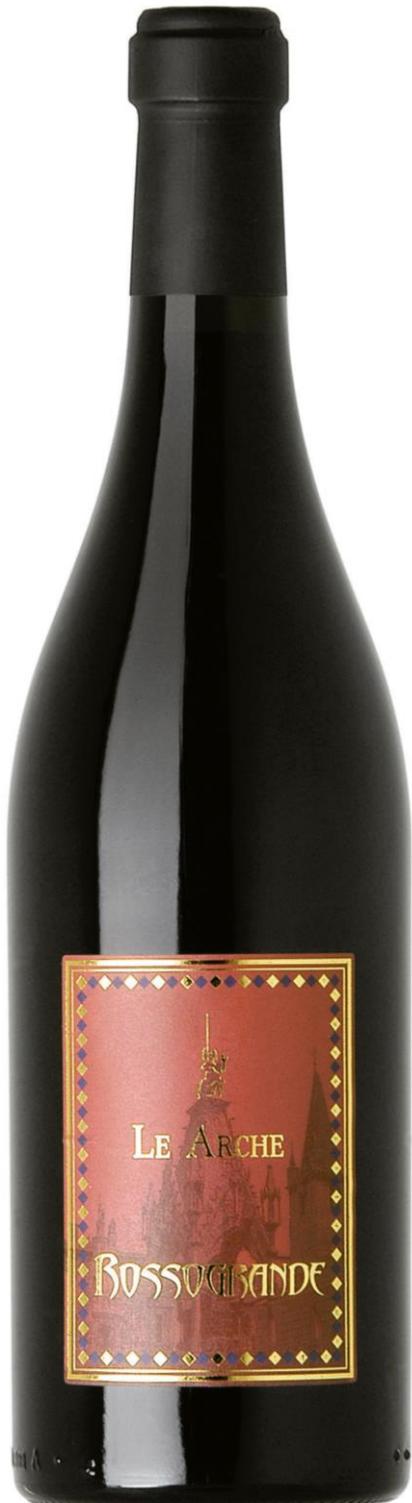


PS  
WINE

premium wine selection

Vini di Qualità



# Rossogrande

## *Le Arche*

<b>CLASSIFICATION</b>	I.G.T.
<b>TYPE</b>	Red
<b>REGION</b>	Veneto
<b>PROVINCE</b>	Verona
<b>GRAPE VARIETY</b>	Corvina, Rondinella, Corvinone
<b>TYPE OF FARMING</b>	Conventional
<b>HARVEST</b>	Second 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.