

GRAN SIGNORIA

ROSSO VERONESE IGT

ANALYSIS

Alcohol 13.50% Vol.

Residual Sugar 9.00 g/l

Total acidity 5.60 g/l

Total dry extract 31.00 g/l

pH 3.55

VINEYARD

Located at the foothills of the Valpolicella at an altitude of between 100 and 350 meters above sea level. Soil type: varied from calcareous to clay. Tillage in the row Method of cultivation: Double pergola. Age of vines in production: from 20 to 25 years. Buds per vine: 22. Planting density: 2,700 vines per hectare. Yield per hectare: 80 hl.

PRODUCTION

Harvest: hand picked in the second decade of September. Vinification: destemmed and gentle pneumatic pressed. Fermentation at around 25° and 28° C then 10 days maceration with scheduled punching 3 times a day for 20 minutes. Maceration for 10 days with scheduled punching 3 times a day for 20 minutes. Full malolactic fermentation. Natural stabilization.

TASTING NOTES

Colour : ruby red with garnet hints. Nose: spiced with notes of vanilla and cherry. Flavour : soft and round with soft tannins and a long finish with spiced notes.

FOOD MATCHING

Meat dishes and mature cheeses.

Serving temperature: 18°-19° C.



CANTINA
VALPOLICELLA
NEGRAR

ALLE ORIGINI DELL'AMARONE