

INDICAZIONE GEOGRAFICA TIPICA

# Eremus Rosso Verona

**Production area**

Between the hills of Bardolino.

**Soil composition**

Hill soils of morainal origin.

**Grapes**

Corvina, Corvinone, Rondinella, Merlot and Marzemino.

**Alcohol content**

15,5% vol.

**Colour**

Dark red color.

**Bouquet**

Aromatic, with a hint of raisin.

**Taste**

Balanced sweetness, a slightly bitter flavour and an enveloping aftertaste.

**Harvest**

Only the highest quality grapes were chosen, all handpicked by our family.

**Vinification and production system**

The grapes are manually selected and harvested. Only when they have reached the right concentration of sugars, gentle pressing they are carried out to obtain a dense and sweet must, which is carefully fermented.

**Aging**

Aged in oak barrels for 2 years. Finally, it is bottled and laid down for another three years, prior to release.

**Preservation**

Keep in a cool, dry place with little light.

**Serving suggestions**

To be served at 18-20 Celsius. We recommend opening one hour before consumption.

