

INDICAZIONE GEOGRAFICA TIPICA

# Il Decanto Rosso Verona

**Production area**

In the heart of the Morenic hills, on the eastern side of Lake Garda.

**Soil composition**

Hill soil of morenial origin with pebbles deposited by glaciers during the Quaternary.

**Grapes**

Corvina, Corvinone, Rondinella, Cabernet Sauvignon, Merlot, Marzemino.

**Alcohol content**

13,5% vol.

**Colour**

Ruby red.

**Bouquet**

Intense and enclosed fragrance of red fruits with hints of black cherry and plum.

**Taste**

Fine, tannic and balanced with an excellent structure.

**Harvest**

At the end of September by hand with selection of grapes.

**Vinification and production system**

Traditional "Ripasso" vinification process with a short stay on the dried grapes. Finally there is fermentation at controlled temperature.

**Aging**

In durmast barrels for 4-6 months and successively in stainless steel vats.

**Preservation**

Store in a dry and dark place. We advise you to keep it in a horizontal position.

**Serving suggestions**

To be served at 16-18°C temperature.  
To be uncorked 30 minutes before pouring.

