

# FIORE ROSSO

I.G.T. - VERONA



Certified Organic Farm since 1996



## GRAPES

Cabernet Sauvignon, Marzemino, Corvina, Merlot.

## PRODUCTION AREA

The vineyards that extend over the Morainic hills on the eastern shores of Garda Lake, in the tiny town of Sona. The area is the heart of the production of Custoza and Bardolino Protected Designation of Origin.

## YIELD PER HECTARE

80 weights.

## GRAPE GROWING SYSTEM

Veronese pergola and guyot.

## HARVEST PERIOD

Last ten days of September, first ten days of October.

## WINE-MAKING PROCESS

The grapes are individually processed in order to pick them in their full phenological ripeness. They are vinified separately at a controlled temperature of 22-25° C. The maceration lasts 10 days and the malolactic fermentation occurs spontaneously. Aging takes place in steel tanks in order to preserve the typical characteristics of the grapes.

## DESCRIPTION

Bright ruby red, on the nose it presents intense blackberry, cherry and blueberry notes with spicy hints of pepper and cacao. In the mouth is full, warm, round and harmonious with a perfect balance between tannins, acidity, sapidity and soft elements.

## ANALYTICAL DATA

Alcohol (% Vol): 12,5.

## SERVING TEMPERATURE

16-18° C.

## PAIRING

Its a wine that thanks to its structure and softness goes with more seasoned cheese and salami, main fresh pasta dishes with strong sauces, risotto, red meat, stuffed and roasted meet and game.



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