



Certified Organic Farm since 1996



GRAPES

Corvina, Molinara, Rondinella.

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

100 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 picked by hand. After a 4 hours brief maceration, the fermentation takes place at a controlled temperature of 16° C. Aging goes on into steel vat.

DESCRIPTION

Clairet pink. On the nose explodes a rose and violet bouquet with fruity hints of wild strawberries, raspberry, cherry and almonds. In the final part it closes with an elegant note of white pepper and Mediterranean aromatic herbs. The wine presents itself fresh and the distinctive traits of the Morainic hills are expressed by its sapidity and minerality.

ANALYTICAL DATA

Alcohol (% Vol): 12,5.

SERVING TEMPERATURE

10-12° C.

PAIRING

Its a wine that thanks to its structure can be easily paired from the aperitif to all the meal, from salami to few seasoned cheese. It matches with white meat and fatless red meat, also grilled, and fresh pasta dishes with traditional sauces.



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