



Casalforte

CORVINA



TIPOLOGIA VINO	Red still wine
DENOMINAZIONE	I.G.T. Veronese
UVAGGIO	Corvina
ALCOOL (%VOL)	13,5 %vol
ZUCCHERI RESIDUI	8 g/litro
ACIDITÀ TOTALE	5,6 g/litro
FORMATO	750 ml
TEMPERATURA DI SERVIZIO	18-20 °C
METODO DI PRODUZIONE	After a careful selection of grapes with high sugar content, vinification takes place with the Ganimede system where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged partly in stainless steel and partly in wood casks for 12 months.
NOTE DI DEGUSTAZIONE	Casalforte Corvina is a dry, full-bodied wine with a deep ruby red color. It shows a scent of black cherries and ripe blackberry with hints of vanilla and sweet spices. A perfect match for red meats, game and mature cheeses.



GILBERT & GAILLARD
07/2021

GOLD

VINTAGE: 2019



VINORDIC WINE CHALLENGE
05/2021

GOLD

VINTAGE: 2018



MUNDUS VINI
03/2021

SILVER

VINTAGE: 2019



LUCA MARONI
09/2020

92

VINTAGE: 2018



BERLINER WEIN TROPHY
02/2020

GOLD

VINTAGE: 2018