VENTURINI

Rosso Verona

indicazione geografica tipica

It's wine made in the memory
of our Dad Massimino,
who has devoted his life to the
cultivation of the vine.
Traditional in style, obtained from the
vinification of grapes Corvina,
Rondinella and corvinone pressed
at the beginning of December.
Red dry, complex, rich and persistent.
Traditionally paired with game,
grilled meat, stews and mature cheese.
Serve at a temperature of 18°C.

GRAPE VARIETIES:
Corvina and Corvinone 75%
Rondinella 25%

NET CONT.
750ml - 1500ml

ALC. 15% vol.

PRODUCTION AREA AND
CHARACTERISTICS OF GRAPE VARIETIES:
Situated in the hilly area of Valpolicella
Classica: Campo Ossan.
Height above sea level: around 150 metres.
Exposure: mainly South-West.
Type of soil: deep, medium-textured, fertile.

PLANTING AND DENSITY IN THE FIELD:
Guyot about 5.000 vines per hectare.
Average of vines: 30 years old.
Number of buds per vine: 10.

YIELD PER HECTARE AT HARVEST OF GRAPES:
80 hundred kilograms.

WINE YIELD PER HECTARE:
40HL

TIME AND METHOD OF VINTAGE:
Third week of September,
manual picking and sorting.

PRODUCTION TECHNIQUE:
The finest bunches are selected
and arranged on hurdles or trays in
special rooms, which must be dry
and well ventilated, until November.
During this time,
they lose about 50% of their weight.

VINIFICATION:
Early December.
Pressing: traditional, keeping
the grapes in bunches.
Fermentation temperature
between 10/20°C.
Duration of maceration 20 days.
Daily remontage.
Transfer to oak barrels immediately
after drawing wine from vats.
Maturing in oak barrels
and tonneaux for 24 months.
Maturing in bottles for about 6 months.

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