

corte conti cavalli rosso veronese IGT

description:

Utilizing Corvina as a base, this IGT is matured in small French casks that are one and two-years-old for seven months. Further enhancement of this wine entails six months of bottle aging before its release to market. This last step allows the wine to obtain harmonious sensations and a great quality.

region:



veneto

producer:

Remo Farina

grape varieties:

80% Corvina and 20% Merlot

exposure:

North-West/South-West

altitude:

400m A.S.L.

soil:

Volcanic-calcareous

alcohol:

14.50%

tasting notes:

Full of jammy red fruit, scents of raspberries are penetrated by a bouquet of spiced ginger and oak that delights the nose; upon reaching the palate, flavors of juicy, ripe berries explode and multiply. Harmonious and involving, it pairs with game, roasts and seasoned cheese.



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