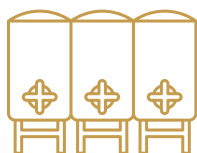


Rossogrande

-Le Arche-



Italy
Veneto
Verona



VINIFICATION

Crushing and destemming
of the grapes.

Fermentation temperature
from 25 to 28 °C.

Maceration for 10 days
with programmed punch-
downs three times a day.

Complete malolactic
fermentation.



AGEING

12 months in Slavonian
oak barrels



CLASSIFICATION

I.G.T.

WINE TYPE

Red

ALC./VOL.

13,50%



GRAPE VARIETIES

Corvina, Rondinella

AGRICULTURAL SYSTEM

Conventional



Deep ruby red with
garnet highlights.

TASTING NOTES



On the nose, it opens with
rich aromas of ripe red
cherry and dark sour
cherry, complemented by
sweet notes of vanilla.



On the palate, it is soft and
rounded, with sweet, well-
integrated tannins. The finish is
long, marked by lingering warm
spice.