

**CORVO**

DAL 1824

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# Corvo Rosso

## VINTAGE

2022

## TYPE

Red wine

## DESIGNATION OF ORIGIN

TERRE SICILIANE INDICAZIONE GEOGRAFICA TIPICA  
("Terre Siciliane" Protected Geographical Indication)

## PRODUCTION AREA

South-central Sicily

## GRAPE VARIETY

Native Sicilian varieties and international varieties

## ALTITUDE

More than 50 metres above sea level

## HARVEST

From the third week of August to the fourth week of September

## VINIFICATION

The vinification process respects the aroma potential that the grapes have developed on the vine after a year's work. For this reason, each variety is treated with the appropriate temperature for fermentation, maceration on the skins, pumping over and délestage. After vinification, the wine rests in concrete tanks,

awaiting malolactic fermentation and enriching itself through the lysis of the fermenting yeasts

## AGEING

Corvo Rosso, a sophisticated blend, is the result of a combination of wines aged for at least 10 months in oak barrels, reds softened in concrete vats, and intense reds that retain their tannins in steel containers



## Tasting notes



### Colour

Vibrant red in colour with purple tinges



### Boquet

Notes of marasca cherry, cherry and plum, well complemented by notes of tobacco, pastry cream, cinnamon and black pepper



### Flavour

It is full-bodied and elegant on the palate, with a juicy taste and pleasant freshness that ensures easy drinking



### Wine longevity

more than 3 years



### Alcohol content

13% vol.



### Pairings

Try it with heifer tartare, swordfish 'caponata', gnocchi with gorgonzola cheese or legume soup



### Serving temperature

14-16° C



### First vintage produced

1824



### Formats

75 cl