

Corvo Rosso



2023

TYPF

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

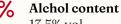


← Flavour

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







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