

CORVO

DAL 1824

I classici | Corvo Rosso | Technical data

Corvo Rosso

VINTAGE

2023

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

13,5% 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