

## “IL FUORILEGGE” BIANCO VERONESE IGT

This a white wine which has hints of light pink due to the fermentation method. It's made exclusively from selected clusters of red grapes that are fermented as a white wine without the skins. The grapes used the same used for the highly valued reds of the region. The resulting wine is a wine rich in aroma that reminds one of the lingering fragrance in the vineyard during the cherry harvest. After a slow fermentation process in the steel tanks, the wine attains an alcohol percentage of about 13% which harmonized perfectly with the slight residual sugars. It's a lovely wine, pleasant, balanced, and elegant. The production is limited, as the grapes are specifically selected and pressed extracting only about 30% of the available must. The remaining must is used to make Valpolicella Classico. This is one more reason to taste the differences between the two wines. Discover how from the same grapes we are able to make very different wines that are able to satisfy and astonish very different palates.



**Wine** Verona White IGT

**Blend** Corvina Veronese 90%, Rondinella 10%

**Soil** The altitude of the vineyard is between 200 and 300 metres above sea level. The soil composition includes clay, tuff and alluvial gravel, with calcareous marine rock..

**Vineyard** The vines are trained in the pergola system. The density of the vines is between 4,500 and 6,000 plants per hectare with a yields of about 9000 kg/ha

**Harvest** The grapes are harvested by hand between the end of September and the first part of October.

**Pressing method** The grapes are soft pressed and immediately separated from the skins.

**Fermentation** The fermentation and aging process is in steel for about one year with further refinement in the bottle which is stored in antique cellars carved into tuff stone.

**Tasting Notes** The wine is a bright white with amber overtones. The bouquet is rich and fragrant with fruity flavours of cherry, almond and alcohol-soaked fruits. It has a persistent finish.

**Alcohol %** 13% vol.

**Food Pairings** Blue cheeses. Dried fruit and nuts. It's an ideal wine to accompany a mid-meal conversation with friends.

**Temperature** Ideal between 12 - 15°C.