

“IL MUSATO” ROSSO VERONESE IGT



Wine Verona Red IGT

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 at the end of September or beginning of October. Clusters which are less compact are especially chosen to be laid aside for drying.

Drying process The grapes are set aside to dry for four months in wood crates or on drying racks in a well-ventilated drying room where both the temperature and the humidity are controlled.

Fermentation and ageing process The grapes are soft pressed in January. The fermentation takes place in steel tanks making use of the traditional techniques with slight modern adaptations. The wine is aged in steel for at least a year with further aging in the bottle which is stored in antique cellars carved into tuff stone.

Tasting Notes The colour is an intense and opaque ruby red. The nose has notes of black fruit, preserves, and mint. It has a bold flavour, fresh and elegant, with a full-bodied roundness that engages the palate.

Alcohol % 14%

Serving suggestions Papperelle pasta with mustard greens, olives and sausage. Bigoli pasta with meat or game sauce. Aged cheeses. Rabbit alla cacciatora.

Temperature The ideal serving temperature is 16-18°C.