

“IL PELLEROSSA” VERONA ROSSO IGT

Made exclusively with the Molinara grape which is one of the historic indigenous grape varieties of the territory. Molinara is known for its aromas which are intense and persistent on the palate. It's aged in steel and then in the bottle for a year.



Wine	Verona Red IGT
Grape Variety	100% Molinara
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 in steel tanks in November.
Fermentation	In steel for about one year with further aging in the bottle which is stored in antique cellars carved into tuff stone.
Tasting notes	The colour is a light, bright, ruby red. It has a rich and fragrant bouquet with aromas of strawberry and cherry. It has a nice fruitiness and is easy to drink. The flavour lingers on the palate.
Alcohol %	13%
Pairing suggestions	Blue cheeses. Dried fruit and nuts. It's an ideal wine to accompany a mid-meal conversation.
Temperature	The ideal serving temperature is 12-15°C.