

BIANCO VERONESE IGT

Il Fuorilegge

Fuorilegge owes its unusual name to its nature! It is a white wine, with pinkish reflections, in a land of reds! It obtained exclusively from the most prayed and selected bunches vinified in white without skin and from the same grapes of the most valuable wines of Valpolicella. It is a wine rich of aromas that recall the aromas that hover in the vineyards during the harvest of cherries.

The production and quantities of this wine are limited.



Denomination Bianco Veronese IGT

Blend Corvina 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 at the end of September or beginning of October.

Vinification The grapes are soft pressed and immediately separated from the skins in steel tanks in November. It aged in steel tank for about one year and further aged in bottle for 6 months.

Tasting notes The color varies according to the vintage and vinification, usually it's brilliant amber white; Rich and fragrant bouquet with fruity hints of cherry, almond and peach. The mouthfeel is balanced with good persistence.

Alcohol % 12 % vol.

Pairing suggestion Ideal for aperitifs accompanied by savoury appetizers or blue cheeses. Ideal companion for conversations out of meal and suitable for all occasions

Serving Ideal serving temperature 12-15° C