



VANTOROSSO

VANNI I.G.T. - ROSSO VERONESE 2016



NAME: Vanni I.G.T. Rosso Veronese.



GRAPE VARIETIES: Corvina Veronese 40%, Corvinone 60%.



GEOGRAPHICAL LOCATION: Fumane, Verona, in the Valpolicella Classica area.



ALTITUDE: 350 – 400 m a.s.l.



EXPOSURE: South-East.



TYPE OF SOIL: very mixed, mostly clay, chalky and rich of rocks and stones.



PLANTING SYSTEM: Guyot.



PLANTING DENSITY: 5.000 vines/ha

HARVEST: begins during the last ten days of september and it's done by hand.

WITHERING: natural withering in drying rooms (fruttaio).

VINIFICATION: Pressing and rasing happens during January's first half

FERMENTATION: in stainless steel tanks at controlled temperature for approximately 25 days

AGEING: in brand new barriques for about 18 months and in the bottles for about 14 months

ALCOHOL DEGREE: 14,5% - **TOTAL ACIDITY:** 5.35 g/l

RESIDUAL SUGARS: 1.8 g/l - **PH:** 3.20



BOTTLES: 750 ml.



ORGANOLEPTIC PROFILE: The wine displays a ruby red colour, dense but very bright. The nose is initially touched by sweet caramelised cherry and small red fruits in spirit notes among which we can distinguish raspberry and black cherry. These slowly let room to undergrowth balsamic feels that remind of moss, humus and resin. The bouquet finds completion in interesting toasty sensations of pepper, coffee and tobacco. In the mouth it has a powerful and sharp impact: its lashing freshness and enveloping alcoholic warmth fight for dominance over an overall bright and sapid palate. Closing up the sip we get prominent and elegant tannins, in which the toasty notes have a final comeback.



FOOD PAIRING: Vanni is a wine of great character and, with its energetic flavour, pairs well with succulent dishes of strong taste like roasted duck, braised hare meat or stewed boar. Interesting also with truffle.

