

BERTAGNA

CORVINA

I.G.T. PROVINCIA DI MANTOVA

Colour	Ruby red intense
Aromas	Fragrant, spicy with hints of vanilla reminiscent of cherries, ripe blackberries and small berries.
Taste	Fresh, soft and velvety
Alcohol content	14%
Serving temperature	18 °C - 64.4 °F
Food pairing	Tasty first courses, grilled meat or roast

Bottle content:



750 ml



Grape varieties	Corvina 50% - Corvinone 50%
Production area	Cavriana, Mantova (MN)
Altitude	170 ML A.S.L.
Soil costitution	Morenic
Vine training system	Pruned-spur cordon-trained
Harvest	September
Vinification	Manual harvesting. Drying of the grapes in small boxes, soft pressing of the grapes, maceration on the skins for 10-15 days. Start temperature controlled fermentation in stainless steel vats and refinement in big barrels for about 10 months. Aging in the bottle for 6 months.