PALAZZO MAFFEI
VALPOLICELLA



GARDA CORVINA

Denominazione di Origine Controllata

GRAPES AND VINEYARD

PRODUCTION AREA	Vineyards located in the Province of Verona.
GRAPE VARIETIES	Corvina
VINEYARDS DETAILS	Vineyards with an average yield per ha between 7 and 8 tons.

WINE MAKING AND AGEING

HARVEST	The harvest usually begins during the first week of October.
VINIFICATION	Once they have been moved to the winery, the grapes are destemmed and pressed. Fermentation lasts about 15 days and takes place at a controlled temperature.
AGEING	Then the wine obtained remains in stainless steel tanks approximately 4 months.

TASTING NOTES

COLOUR	Brilliant red in colour.
BOUQUET	On the nose fresh flavours of cherry and marasca.
TASTE	Clear spicy notes. It tastes smooth and balanced.
FOOD PAIRINGS	It can be combined with soft cheeses or soups. Perfect with cold cuts and grilled meat.
SERVING TEMPERATURE	16° - 18° C
VINTAGE	2021
ALCOHOL CONTENT	13 % Vol.
BOTTLE SIZE	750 ml