PALAZZO MAFFEI
VALPOLICELLA



ROSSO VERONESE

Indicazione Geografica Tipica

GRAPES AND VINEYARD

PRODUCTION AREA	Vineyards located in the northern part of Verona area. Avarage altitude 250 meters a.s.l.
GRAPE VARIETIES	Corvina, Corvinone, Rondinella
VINEYARDS DETAILS	Training system: pergola and guyot.

WINE MAKING AND AGEING

HARVEST	The grapes are usually harvested starting from the first week of October.
VINIFICATION	The grapes are vinified immediately after being harvested. They are destemmed and pressed. Fermentation last about 20 days at a temperature of 20-24°C. Once fermentation is finished the must is racked.
AGEING	It is aged in wood for 12 months.

COTTINI

TECHNICAL DETAILS

ALCOHOL CONTENT	13,50% vol.
TOTAL ACIDITY	5,70 g/l
DRY EXTRACT	30,50 g/l
RESIDUAL SUGAR	7,30 g/l

TASTING NOTES

COLOUR	Intense red in colour.
BOUQUET	On the nose flavours of ripe fruits such as cherries and blueberries.
TASTE	On the palate it is round and balanced.
FOOD PAIRINGS	It is perfect with grilled meats, pasta and fresh or lightly matured cheeses.
SERVING TEMPERATURE	16° - 18° C
BOTTLE SIZE	750 ml