



TENUTE FALEZZA

www.tenutefalezza.com

Corvina Veronese IGT



Organoleptic Characteristics

The Corvina lies at the core of the big Valpolicella reds, but only in terms of its purity can we truly understand its many different expressions of colour, fragrances and body.

Grape varieties

Corvina 100%

Colour

Bright ruby red.

Bouquet

Releases a bouquet of red fruits, macerated cherries, with lightly toasted notes.

Taste

Dry yet soft, its sweet nuances are enhanced in the mouth. Well-balanced.

Recomendations

Ideally served at 18° -20°C in a crystal glass.

Pairings

When young, all light meals, white or boiled meats, semi-seasoned cheeses.

Vinification

Drying process: 10 days
Vinification in stainless steel tanks: 20 days
Bottle aging: 1 months
Aging potential: 2/3 years

Tenute Falezza
Via Belvedere 35/A
37131 Verona

Sugar: 6 g/l
Alcohol: 13,5% vol.
Acidity: 6,5 g/l
Extract: 30 g/l



0,75 l