



La CAPPUCCINA



PIONIERI IN
AGRICOLTURA BIOLOGICA
DAL 1985



ROSE'

Crisp and aromatic delicate fruit. Refreshing, tangy fruit with delicate spice; elegant with excellent length of flavour in armony with a pronounced mineral note deriving from the black basaltic rocks. The natural choice for any meal or occasion. Grapes organically grown. Estate bottled.

Grape varieties

100% Corvina from the estate's own vineyards.

Viticultural details

Guyot training system with plant density of 5,400 vines/ha (2,185/acre). Yield of around 60 hl/ha (520 gallons/acre). Soil of lavic basalt with volcanic origin. With south-easterly exposure.

Vinification and maturation

Only the best bunches of Corvina (picked in mid-September) are used, after a careful evaluation of the ripeness and health of the grapes. After destemming, maceration on the skins and soft pressing, the must is given a cold, static settling. Fermentation at low temperatures. The wine is aged on its lees in stainless steel tanks until Spring.

Tasting notes

Colour: full copper-pink colour.

Nose: with light spicy and strawberry aromas.

Flavour: the palate is full and generous, crisp and savoury with good length and a pronounced mineral note.

Alcohol: around 12 % vol.

Serving suggestions

Enjoy with fish and seafood, pasta or risotto with vegetable sauces and green salads.

Special with "Prosciutto crudo e melone" -Raw ham & melon (Italian recipe)

or "Bruschetta all'aglio, olio e pomodoro" - Toast with garlic & olive oil and tomato.

Serve at

12-13°C (53-55°F)

Bottle size available 750 ml.



750 ml



100%
Corvina Veronese



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