



San Michele

AREPO

ROSSO DEL VERONESE

APPELLATION

Rosso del veronese IGT

GRAPE VARIETIES

Corvina, Rondinella, Merlot

PRODUCTION AREA

Verona

VINIFICATION PROCESS

Red vinification with maceration on the skins for about 2 weeks to enhance the characteristics of the grapes. Alcoholic spontaneous fermentation is followed by a second maceration to enrich the bouquet and give more structure to the wine. After racking and pressing the wine complete the malolactic fermentation.

AGEING

In steel before bottling

BOTTLING

6 months after harvesting

ORGANOLEPTIC QUALITIES

Colour: ruby red with purple reflections, powerful in colour
Aroma: red fruits aroma, raspberry, blackberry and light herbaceous nuances. Floral hints of violets and roses.
Taste: Soft and pleasant, round and juicy on the palate.

SERVING TEMPERATURE

16 C°

SERVING SUGGESTION

Ideal with savory first courses, cured meats, roast or grilled meats, and medium-aged cheeses.