

## Corasco

Rosso  
Trevenezie IGT

This wine is made from grapes selected from the Venetian territories: Corvina variety grown on the Moraine hills in the heart of Valpolicella, Raboso variety grown in Oderzo (Treviso), and Refosco variety grown in Aquileia. This wine is made in a traditional Veronese manner: raisin-drying of the grapes. The effect is partial dehydration: the grapes, placed in crates for about one month, lose about 8-10 % of their weight. This water loss naturally enriches the sugar contents of the grapes, their dry extract, and the colour of the wine. Pre-fermentation aromas are formed during drying. These subsequently blend with fermentation aromas and, above all, with tertiary aromas coming from aging the wine in wooden barrels.



### Vineyard Notes

**Soil:** mainly calcareous sediments on clayey ground.  
**Vine density:** 4000 vines per hectare.  
**Vineyard age:** 15 years.  
**Cultivation:** Guyot.  
**Pruning:** 12/14 buds/plant.  
**Production:** 9000 kg/hectare.  
**Grape varieties:** 70% Corvina, 25% Refosco, 5% Raboso.

### Winemaking Technique

**Grape harvest:** beginning of October (the various varieties are harvested separately).  
**Grapes drying in fruit storage structure:** 1 month.  
**Crushing:** the various varieties are separately vinified.  
**Alcoholic fermentation and maceration:** 14 days/temperature 23-25° C.  
**Malolactic fermentation**  
**Ageing:** in Slavonia oak barrels for 1/1,5 years.  
**Bottling and bottle ageing:** 6 months.

### Description Of The Wine

**Color:** strong ruby red, with high intensity. Clear and transparent.  
**Bouquet:** intense and elegant: ripe fruit aroma (currants, black cherries) with the vanilla and tobacco of Slavonian oak.  
**Flavor:** good body, good structure, lively acidity and alcohol content well balanced with tannins. The after taste confirms the notes in the bouquet. A complex and elegant wine.  
**Suited for ageing:** 7/10 years.  
**Combinations:** very versatile wine, can be enjoyed throughout the meal, perfect from pasta to cheeses.  
**Serve at:** 16-18° C.

### Chemical Analysis

**Alcohol** (% in vol.): 15,5  
**Reducing Sugar** (g/l): 2,4  
**Total Acidity** (g/l): 6,4  
**Net Dry Extract** (g/l): 36  
**Total Phenols** (mg/l): 2080

**Bottle Size: 750 ml**