



**Clementi**  
Azienda Agricola Gnirega



## Rosso Veronese “Ca’ del Giovane” I.G.T. 2015

**Grapes:** 65% Corvina and Corvinone, 30% Rondinella, 5% Molinara

**Vineyard (location):** Collina Masua

**Exposition:** South – West

**Altitude:** from 350 m. to 400 “pergola” cultivation of the vines

**Soil:** clay and calcareous, drought-resistant

**Vinification:** The vinification start in October in steel tanks and with controlled temperature. Fermentation last almost 10 days; then twice in a day pumping over and delastage in the middle of the fermentation process. After that the drawn off and the wine, not filtered, is racked four times and then placed in steel tanks and then in big oak barrels.

**Aging:** big French oak 30 hl

**Bottle:** 0,75

**Alcohol:** 13,5% in vol.

**Acidity:** 5,1 g/l

**Reducing sugar:** 1,6 g/l

**Characteristics of the wine:** this wine has a good persistence, with delicate flavors, scents of fruits, pear and cherries, vanilla, goof acidity, easy wine to pair.

**Service:** it is recommended to open the wine one hour before and to serve it in balloon glasses, temperature around 15-18°.

*Clementi*

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