

VIGNA del PESTE

IGT- ROSSO VERONESE



Grape varieties and production

Corvina 50% - Corvinone 20% - Rondinella 30%
3000 bottles



Area and soil

Vineyard in Casale area in Marcellise,
located at 230 meters asl, southwest exposure.
Soil: marl, white stone rich in mineral salts.



Vine training and harvesting

Veronese pergola, plantation of 1970.
Thinning out in August and
harvest in late September,
manual execution. Yield 6000 kg/ha



Vinification and aging

Spontaneous fermentation in concrete tanks,
no temperature control.
Aging 24 months in concrete and 18
months in bottle. Sulfur dioxide less than 30 mg/l



Alcohol content and pairings

12,50% vol.

Best with rich first courses such as pasta with
meat sauce or composite risotto and roasted-grilled
meat main courses, cured meats and mature cheeses.