PIGOZZI
Fundus

CORVINA VERONESE IGT

Region:
Valpolicella, Verona, Veneto.

Grape varieties:
100% Corvina Veronese from vineyards in the Valpolicella area.

Vinification:
Grapes selected and harvested entirely by hand in the period from September/October.
Temperature-controlled fermentation and 15 day maceration.

Colour:
Deep ruby red.

Aroma:
Notes of cherry with a hint of spice.

Taste:
Soft, velvety taste. Good length, with a finish typical of the Valpolicella.

Alcohol content:
13,50% Vol.

Serving suggestions:
Best served with pasta dishes, lamb, red meats, game and cheeses.
Serve between 16 - 17° C.

Bottle:
"Constance Superbia" 750 ml.

www.pigozzifundus.it

Cantina Pigozzi Fundus
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