

MILLEFIORI

Trevenezie

The softness and fruity character of Merlot nicely matches the vivacity of Corvina, resulting in a well-structured and concentrated wine.

GRAPE VARIETY: Corvina 60%, Merlot 40%

APPELLATION: Trevenezie PGI

PRODUCTION AREA: province of Verona, Northern Italy

TRAINING SYSTEM: traditional pergola from Veneto and cordon trained, guyot pruned vines

SOIL: rocky

PLANT DENSITY AND YIELD: 5000 plants per hectare - average yield not exceeding 1.4 kg of grapes per plant

HARVEST: manual harvest at the beginning of October. Approximately 60% of the bunches are placed in small wooden crates of 5 kg each, which are then placed in the "fruttaio", a well ventilated environment in which the grapes will wither at controlled temperature and humidity until December. During this period, the grape will lose up to 50% of its original weight in water, thus concentrating colour, structure and flavours.

VINIFICATION: The grapes that do not follow the withering process are immediately processed; after destemming the grapes are not crushed to reduce skin damage and optimize the extraction of colour and flavours. Fermentation takes place at a controlled temperature of 22-24 °C for 8-10 days; frequent pumping over and delestage are carried out in the first stages of fermentation to obtain softness and carefully extract flavours and tannins. Towards the middle of December the shriveled grapes are processed, following a conventional red wine making process, and fermenting at 24 °C for 30 days. Finally, in early February the two wines are blended, and 50% of the wine obtained is aged in barriques.

AGEING: 12 months in barriques

ALCOHOL: 14% vol

CALORIES: 98 kcal / 100 ml

TASTING NOTES: deep ruby red color, with pronounced aromas of cherry, prune and chocolate. On the palate it is full-bodied, soft and round, pleasantly spicy and with a long and persistent finish of dried fruit.

SERVICE: 18 °C

FOOD PAIRING: main courses of red meat and game, well-seasoned soups, cured meats and aged cheeses.

