



CORVINA

Veneto, Italy

Monte Tondo



www.montetondo.it

Method & Production

The Corvina grapes are hand-picked at the end of september. Maceration on skins from between 7-8 days at controlled temperature of 18-22 ° c before pressing. Spontaneous fermentation occurs in stainless steel as well as aging in order to preserve the freshness and lively spiciness of the grape. The wine is aged in the bottle for minimum 3 month before release.

Tasting Notes

Ruby red in color. With a bright and lively nose showing fresh cherry, black berry and black pepper hints. This wine is medium-bodied with moderate acidity and supple, well-integrated tannins. On the palate there are lovely dark fruit characters, dark chocolate and spice.

Food Matching

Ideal with mediterranean dishes and grilled meat

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| MN0424 | Corvina | Corvina | 2024 | 12.5% | Cork | 6x0.75lt | No | No | Yes | No |