

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										
MN0425	Corvina	Corvina	2025	12.5%	Cork	6x0.75lt	No	No	Yes	No