

ANTICO FUOCO

ROSSO VERONESE



Grapes:	60% Merlot, 40% Corvina
Appellation:	VERONESE IGT
Production area:	Veneto Region
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions..
Harvest:	September and October
Storage time:	4 years
Bottle size:	750 ml
Serving temp.:	18-20 °C
Alcohol content:	14% Vol



Intense purple colour, tending towards amber with ageing



The sub-sequent oak aging gives the pleasant notes of spices and vanilla



This wine has a very solid structure due to the elevated alcohol and the balance between soft tannins and acidity



Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses

VINIFICATION: Traditional red wine vinification at a controlled temperature between 25 and 27 °C. The harvest is carried out in two different times, the first harvest is at the beginning of September. The second one, from which the grapes come from for this wine, is Mid October. The slight surmaturation of the grapes permits to obtain major concentration. After the accurate hand harvest, grapes are pressed and the fermentation starts; the skins are left in the must for a long period to extract flavors and the characteristic ruby red color. Subsequently the wine is left in oak for about 3 or 4 months; this aging gives the pleasant notes of spices and vanilla

