

GYPSY ROSSO



Grape varieties and production

Corvina 70% - Rondinella 30%
600 bottles



Area and soil

Vineyard in Panego area in Negrar,
located at 600 meters asl, southwest exposure.
Mixed clay soil, rich in stones.



Vine training and harvesting

Guyot, plantation of 2018.
Harvest in the first ten days of October,
manual execution.
Yield 5000 kg/ha



Vinification and aging

Spontaneous fermentation in open tanks,
into contact with oxygen. 15 days of maceration.
Aging 9 months in stainless steel and
9 months in bottle. Sulfur dioxide less than 30 mg/l



Alcohol content and pairings

11,50% vol.
Best with white boiled and roasted meats,
cured meats or fatty fish dishes,
and young or medium-aged cheeses.