

MESAL

IGT- ROSSO VERONESE



Grape varieties and production

Corvina 40% - Corvinone 40% - Rondinella 20%
2000 bottles



Area and soil

Vineyard in Mezanela area in Torbe (Negrar), located at 450 meters asl, southwest exposure, clay soil, rich in sedimentary stones.



Vine training and harvesting

Veronese pergola, plantation of 1995.
Thinning out in August and harvest around the half of October, manual execution and careful sorting of the grapes. Yield 5000 kg/ha



Vinification and aging

Spontaneous fermentation in stainless steel, no temperature control. Aging 12 months in 500lt oak tonneaux, 24 months in concrete tanks and 18 months in bottle.
Sulfur dioxide less than 30 mg/lt



Alcohol content and pairings

13,50% vol.

Best with rich first courses such as pasta with meat sauce or composite risotto and roasted-grilled meat main courses, cured meats and mature cheeses.

