

# PICCOLA PESTE

## IGT - ROSSO VERONESE



### *Grape varieties and production*

Corvina 60% - Rondinella 30% - Corvinone 10%  
6000 bottles



### *Area and soil*

Vineyard in Arcandola area in Marcellise,  
located at 100 meters asl,  
south exposure, clay soil.



### *Vine training and harvesting*

Veronese pergola, plantations of 1980 and 2015.  
Thinning out in August and  
harvest in the second half of September,  
manual execution. Yield 8000 kg/ha



### *Vinification and aging*

Spontaneous fermentation in  
stainless steel or concrete tanks.  
Aging 9 months in concrete and 9 months  
in bottle. Sulfur dioxide less than 30 mg/l



### *Alcohol content and pairings*

12,00% vol.

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

