

POGGIO
delle
GRAZIE



CORVINA
Quadrivium
IGT

GRAPE VARIETY
100% Corvina

ALCOHOL BY VOLUME
13,5%

VINEYARDS & TERROIR

Region Western Veneto – Lake Garda
Climate Mild – mitigated by the lake
Altitude 200 meters a.s.l.
Soil Clay – calcareous – moranic origin



APPEARANCE

Red ruby color with garnet reflections.

OLFACTORY

Spicy notes blended with small red fruits.

GUSTATORY

Dry and persistent, spicy notes of pepper with lively but smooth tannins.

FOOD PAIRINGS

Risottos (rice Italian style) and second courses based on red and white meat. Great with stewed meat.

AGRONOMIC - VINEYARD

Full organic practice, with low yield. Double selection of the grapes: a part is handpicked and placed in plateau to rest for at least 40 days where natural sugar naturally concentrates; the rest is handpicked and immediately pressed.

WINEMAKING - CELLAR

After a brief maceration comes a spontaneous fermentation (natural) without use of selected yeast. Temperature control and daily processing of the skins (follatura) permit to obtain a very elegant wine with good structure.

REFINEMENT

Oak barrels – 16 months
Bottle – 3 months