

CORVO ROSSO

TYPE - Red.

CLASSIFICATION - Typical Geographical Indication Sicily (IGT).

GRAPE VARIETY - Nero d'Avola, Pignatello and Nerello Mascalese.

1st YEAR OF PRODUCTION

It is one of the Company's two traditional wines; its bottling started in 1824, the year in which the company was established.

PRODUCTION AREA

Central and eastern Sicily in the provinces of Agrigento and Caltanissetta, on soils and in microclimates with a traditional vocation for quality red grapes.

SOIL- Mixed, with traces of active lime.

ALTITUDE - From 50 to 350 meters msl.

VINEYARDS

Upward or bush-trained, medium-high plant density per hectare (4,000 plants).

CLIMATE - Insular, Mediterranean, tending to hot, dry.

VINTAGE

By hand, from the 2nd week of September to the 1st week of October.

VINIFICATION

Traditional fermentation with maceration on the skins for about 6-8 days. Devatting, soft pressing and malolactic fermentation.

AGEING

At least 10 months in large fine oak barrels and then in glass-lined vats.

MATURING - Two months in bottle at controlled temperature.

TASTING

Colour - lively ruby-red with garnet red highlights.

Aroma - intense, complex, fruity, with a scent of morello cherry, airy and pleasant.

Flavour - dry, full, pleasantly winy, balanced, full-bodied and persistent.

ALCOHOL CONTENT - 12.5 v %.

MEAN ANNUAL PRODUCTION

3,500,000 750-ml. bottles, 450,000 375-ml. bottles, 1,500 1,500-ml. magnum bottles, 1,000 3,000-ml. double magnum bottles, 500 5,000-ml. imperial bottles.

SERVING TEMPERATURE - 17°-18° C..

RECOMMENDED GLASS - Transparent, medium-stemmed glass.

RECOMMENDED WITH

Excellent with grilled meat, roast meats, wildfowl and medium-aged cheeses.

STORING - Very cool (13° - 15° C.) room, not too moist.

LIFE - More than 5 years if kept in cellars with suitable conditions.

