Az. Agr. Corteforte · Via Osan, 45 · Fumane (Verona) Italy
Tel. + 39 045 68 39 104 · Fax. +39 045 68 39 104
www.corteforte.it · corteforte@corteforte.it

CONCENTUS – ROSSO DELLE VENEZIE IGT

This wine is produced using Corvina and Rondinella grapes(60%) and a percentage of grapes varieties that compose the amphelographic base of Valpolicella Region. The grapes are picked only after a careful selection of the ripest clusters on the vines and then the grapes of Corvina and Rondinella are dried for 40 days in order to have the best concentration of fruit and tannins. Fermentation takes place in small stainless steel vats and is conducted until all of the sugars have been converted to alcohol with frequent pumping over to maximize extraction of color and flavor. The wines becomes the further enriched by aging in barrel for a period of 8 -10 months.
Well structured, smooth and elegant. Deep ruby red in color, it has a delicious wild berry bouquet with flavors of licorice, spices and balmy notes, with long lingering finish.

Grape Varieties	Corvina Veronese and Corvinone(45%), Rondinella (15%), Sangiovese (40%),
Soil	Hilly terrain, chalky and clayey soil, with southwestern exposure at an altitude of 240 meters, and a yield of approximately 6000 liters per hectare
Color	Deep ruby red
Bouquet	Well structured, smooth and elegant with wild berry notes with flavor of licorice, spices and balmy notes.
Suggested food pairings	Risotto, grilled meats and all traditional dishes of Veneto region. It is recommend that the wine be served at 16/ 18° and if possible open the bottle an hour before drinking
Analytical data	alcohol: 14.00%, total acidity: 5 g/l, PH: 3.50, dry extract 32, sugars 3 g/l.