



MADINELLI

VITICOLTORI DAL 1958

VERONA

INDICAZIONE GEOGRAFICA TIPICA

CORVINA ROSATO

GRAPE VARIETIES: autochthonous red grape varieties

ORIGIN Selected vineyards located between the municipalities of Marano di Valpolicella and Negrar

TYPE OF SOIL: calcareous, clayey

VINIFICATION AND MATURATION The Corvina grape, typical from Verona, it is harvested by hand at the right ripeness, in the second ten days of September, and the must remains for a few hours to cold macerate on the peels, in order to obtain a gentle extraction of color and perfumes. Followed by bloodletting using dry ice to protect the must from contact with oxygen. There it is fermentated at a temperature of 14-16° and the maturation in steel allows you to enhance the maximum fruity expression of this wine.



TASTING NOTES Pure Corvina presents itself as a wine harmonious in all its components, and in the rosé, manages to express the true versatility of this grape variety. The soft rosé notes, similar to the skin of onion, but bright and crystalline, are the prelude to a persuasive and delicate bouquet. Enveloping scents of strawberry and elderberry, they marry elegantly with fresh hints of orange blossom and nectarine. Silky and elegant on the palate, it has good minerality and acidity that guarantees a great smoothness.

SUGGESTED PAIRINGS Perfect as an aperitif, it is appetizing pairing with a carpaccio of fish or with a spelled salad. To try with a sea-garden tempura or sushi.

ALCOHOL 12.5 % vol

BOTTLE SIZE 0.75 L

MADINELLI SOCIETA' AGRICOLA

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Nel cuore della Valpolicella Classica