

# Hángelos

ROSSO VERONA IGT

Dedicated to our forebears, our roots that have transmitted a love for the land.



## PRODUCTION AREA

Gardesane Moraine Hills in the Municipality of Lazise.



## SOIL

Gravelly-limestone soil.



## ALCOHOL CONTENT

16 % vol



## GRAPE VARIETIES

Corvina, Merlot, Rebo.



## HARVEST

Harvested by hand in the first ten days of October.



## VINEYARDS

Vines planted in rows with double arch training system.



## AGEING

In small wooden barrels.



## BOTTLE CAPACITY

750 ml



## SERVING TEMPERATURE

18°C

## Vinification

The grapes are slightly dried, crushed and fermented on the skins in steel containers for about 20 days, with continuous pumping over. Once fermentation is complete, they are pressed and matured in small barrels for 18 months.

## Description

A meditation wine made only in the best vintages from lightly raised grapes, aged in small barrels. Intense ruby red colour, with good structure. Pervasive aroma with vanilla notes. Full-flavoured with morello cherry, tanned leather and dark chocolate notes.

## Pairings

Red meats, game, aged cheeses and dark chocolate.