

Hángelos

ROSSO VERONA IGT

Dedicated to our fathers, our roots, who taught us to love and care for the land.



PRODUCTION AREA

Moraine hills of Lake Garda located in the municipality of Lazise.



SOIL

Gravelly-calcareous soil.



ALCOHOL CONTENT

16 % vol



GRAPE VARIETIES

Corvina, Merlot, Rebo.



HARVEST

Manual harvesting in the first ten days of October.



VINEYARDS

Double guyot vine training system.



AGEING

Small wooden barrels.



BOTTLE CAPACITY

750 ml



SERVING TEMPERATURE

18°C

Vinification

The grapes are lightly dried, then pressed and fermented on the skins in steel vats for approximately 20 days, with continuous pumping over. Once fermentation is complete, the must is pressed and then aged in small barrels for 18 months.

Description

This wine is perfect for meditation and is only produced in the best vintages from slightly dried grapes, aged in small barrels. It has an intense ruby red colour and a good structure. This product features an enveloping bouquet with hints of vanilla. On the palate, it is full-bodied, with notes of morello cherry, leather, and dark chocolate.

Pairings

Red meats, game, mature cheeses, and dark chocolate. It is the perfect partner for endless, delightful chats with loved ones.