



CROSAROLA
produzione vini

EL BOTEGHIN ROSSO VERONESE IGT



Geographic location: Municipality of Fumane, Casterna locality
Valpolicella Classica, prov. of Verona

Soil: Clayey, hilly

Training method: Pergola veronese

Vines: Corvina, Corvinone, Molinara, Oseleta, Cabernet, Sangiovese,
Rebo e Teroldego

Harvest period: Between September and the first half of October

Harvest method: Manual

Drying: After harvesting, the grapes are dried for about 30 days.

Wine making: This is followed by pressing and fermentation
maceration in stainless steel vats for about 10-12 days at a controlled
temperature in order to express all their potential

Ageing: 5 hl American oak tonneau 2.25 hl barrel for about 12-18
months, then further refinement in the bottle

Analytical data

Alcol: 14,5 vol%

Acidity total: 5,1 g/l

Net dry extract: 28,7 g/l

Residual sugar: 1,7 g/l

Tasting

Color: Ruby red with orange reflections

Bouquet: The bouquet is intense and articulates between vinous and
fruity notes of wild strawberries towards a juicy depth of red fruit and
morello cherry, white flowers and almond references.

Taste: In the mouth the freshness and flavor and spicy notes
predominate. Modest tannins together with the flavor give a particular
enveloping and an almond finish.

Pairings: Matured cheeses from the Lessini Mountains; Steamed
Octopus; Gnocchetti of Lessini Mountains

Served: 18 °

Bottle: 0,750 l / Magnum 1,5 l