



CÀ DEI MAGHI



Blend N°3

Vineyard

Place: Camparsi, Municipality Fumane
160 amsl - 45°31'46.89"N ; 10°53'18.80"E

Grape variety

Corvina Veronese, Corvinone, Cabernet Sauvignon.

Vine training

Simple pergola with an age of 30 years old.

Harvest

By hand in small boxes. The Corvina grapes are pressed directly after the harvest, the Cabernet grapes rest for 80 days in the boxes.

Vinification

The two wines age separately for two years, Corvina in steel tanks and Cabernet in barriques. After the ageing, the two wines are put together and left ageing further in the bottles for one year.

Wine characteristics

Deep red colour with violet tinges. Intense aroma with hints of dark fruits, like blackberry and marasca cherry, cacao powder and plums. Broad, harmonious and long lasting flavour.

Pairings

It is a table wine which combines very good with sliced meat, traditional Italian first dishes and white - even roasted - meat. It is enhanced when combined with grilled meat and middle-hard cheese.