



Monte Santoccio

# Ferdinando Rosso Veronese

**I.G.T.**

**origin.** Fumane –Valpolicella Classica

**grape varieties.** Rondinella, Corvina

**training system.** Pergola trentina

**alcohol.** 12% Vol.

**harvest.** Manual harvest, last week of September, beginning of October

**wine making.** In steel tanks under temperature control with indigenous yeasts for 7 days

**ageing.** Ageing in steel vats

**colour.** Pale ruby red colour

**aromas and flavours.** Elegant, delicate floral, wild strawberries aromas. Fresh in the mouth, nice acidity, cherry flavour

**food pairing.** Excellent as an aperitif, with starters and fish



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