

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316 - FAX 1-775-317-5385

www.bacchanalwines.com - fp@bacchanalwines.com

VISCONTI DELLA ROCCA *ROSSO VERONESE IGT*



VARIETALS:

CORVINA, MOLINARA, MERLOT/RONDINELLA

APPELLATION:

VERONESE IGT - ROSSO

REGION OF PRODUCTION: VENETO

VINIFICATION:

The Grapes are handpicked and gently pressed. Contact with the skins for 10-12 days at a temperature of 23°-25° C. After fermentation, the wine ages in 120 hl-Slavonian oak barrels for six-nine months. Refinement in the bottle for a minimum of three-six months prior to release.

TASTING NOTES:

Intense, deep, dark ruby red color; very viscous with purple edges. Strong and attractive cherry aromas on the nose with a pleasing spiciness. Great power and balance on the palate, with aromas of ripe fruit, cherries in spirit and blackcurrants. Soft and well balanced tannins benefiting from good acidity; long aftertaste with hints of vanilla and cocoa!

FOOD PAIRING:

Great with full-flavored style cooking such as: Venison or Rabbit stew; Ossobuco; Spaghetti or pasta dishes with spicy tomatoes sauces and/or sausage. Perfect Cured meats and soft cheese.

CELLARING:

6-8 Years

SERVING TEMPERATURE:

16-18 °C