



SenzaFine

by Corte Adami

SenzaFine Rosso VERONA IGT ROSSO



Vineyards: of property, located in San Martino Buon Albergo town, in Mezzomonte estate

Average age of the vines: 40 years

Exposure: South, South-West

Soils: rich in clay and limestone skeleton components

Grapes: Corvina, Merlot and other local grapes.
Grapes, harvested by hand, are left to dry for a short but essential time.

Analytical data:

Alcoholic degree:	13,5% Vol.
Residual sugar:	7,00 gr/l
Total acidity:	5,90 gr/l

Description and characteristics:

Bright ruby red, streaked with bluish reflections, this is the union of Corvina- and Merlot grapes. On the nose we find wild berries and sweet oriental spices. Fruity, round and soft with fine tannins on the palate. Alcohol, tannin and residual sugar are well integrated, creating an elegant wine with great complacency and long persistence.

It is recommended with roasted and grilled red meat, Italian sausages and semi-ripened cheese.