

CORASCO

Rosso Trevenezie IGT



This wine is made from grapes selected from the Venetian territories: Corvina variety grown on the Moraine hills in the heart of Valpolicella, Raboso variety grown in Oderzo (Treviso), and Refosco variety grown in Aquileia. This wine is made in a traditional Veronese manner: raisin-drying of the grapes. The effect is partial dehydration: the grapes, placed in crates for about one month, lose about 8-10 % of their weight. This water loss naturally enriches the sugar contents of the grapes, their dry extract, and the colour of the wine. During the drying process, prefermentative aromas are produced, which then blend with those produced during the barrel refinement.



Grapes

- 70% Corvina
- 25% Refosco
- 5% Raboso

PRODUCTION PROCESS

Harvest

Beginning October

Short drying process

15-30 days in a controlled drying facility

Pressing

Alcoholic fermentation and maceration

14 days at 23-25°C

Maturation

12 months (Slavonian oak)

Bottling

6 months bottle ageing



Chemical data

- Alcohol: 14,5%
- Sugars: 2,4 g/l
- Total Acidity: 6,4 g/l
- Dry extract: 36 g/l



Ageing

7-10 years



Bottle size

750 ml



VINEYARD NOTES

Soil

Mainly calcareous sediments on clayey ground

Vine density

4000 plants/hectare

Vineyard age

20 years (average)

Cultivation system

Guyot

Pruning

12 buds/plant

Production

9000 kg/hectare



TASTING NOTES

Clear and transparent
Ruby red



Complex berry notes
Pepper and violet



Structured, good body
Fruity character and fine tannins



Very versatile wine, can be enjoyed throughout the meal



Website



Video

@TedeschiWines



14°-16°C (57-61°F)

