

Marconesi

ROSSO



Exclusive wines



VARIETAL:

*Blend made from different grapes from the hills of the province Verona.
(with Corvina, Rondinella, Molinara as important grapes)*

CHARACTERISTICS:

*The color of the wine is ruby red.
The wine has a pleasant and delicate perfume.
The wine is tasty, dry and medium-bodied with hints of red fruit.*

FOOD PAIRINGS:

This wine is perfect in combination with red and white meat, risotto, pizza and chicken.

CELLARING:

Best if drunk within 3 years.

SERVING TEMPERATURE:

14-16°C (slightly cooled)

SPACKAGING:

*6 bottles per case.
0,75 ml per bottle.*

REDUCING SUGARS:

4,5 - 6,5 gr/l

