



VILLA MEDICI

# Corallo

## ROSATO VERONA IGT

### The softness of our landscape



**PROFILE**

Corallo, as its name suggests, is an intensely coloured rosé. Its softness and fresh, fruity flavour make it a pleasant, easy-to-drink wine. Ideal for young people or anyone who appreciates soft wines with high residual sugar.

**OPPORTUNITIES FOR ENJOYMENT**

This wine best expresses the joy of being with company. More than with specific courses, it goes well with appetizers, brunches, savoury pies, and vol-au-vents. We often recommend it with pizza, especially those with lots of ingredients, like a *capricciosa*.

**VINEYARDS**

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

**SOIL**

Calcareous, clay-rich, rocky, with good exposure.

**VINE TRAINING**

Guyot

**PLANTING DENSITY**

4000/4100 vines per hectare

**YIELD**

110 q/ha

**HARVESTING PERIOD**

September/early October

**VINIFICATION AND AGEING**

Destemming and crushing. Cooling of the must and contact with the skins for 8–12 hours followed by gentle pressing. Fermentation in steel tanks at a controlled temperature of 18°C for about 10 days.

**TASTING NOTES**



Bright coral



Spiced with fresh red berries



Lively, intense, soft



55% Corvina  
30% Rondinella  
15% Sangiovese



Serving temperature:  
8° - 10° C



12,5 % vol

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