





CONTRÁMALINI



El Gabriol Rosso del Veronese IGT

A wine with a modern, fruity and mellow style but reasonable structure, which can also successfully accompany the dishes of international cuisines.

Production zone: Pescantina

Grapes: Corvina, Corvinone, Rondinella, Ancellotta

Production: after manual harvesting around mid-October, the grapes are crushed, destemmed and fermented for 10-12 days at 22°C, with daily automatic punching down of the cap.

Maturation: 24 months in Slavonian oak barrels and a few

months in bottle.

Alcohol: 13.5%-14.0% vol.

Service: we recommend serving this wine in quite large glasses,

at a temperature of 16°-17°C

Food pairings: pasta dishes and risottos, white or red meats,

and cold cuts

Bottle sizes: 0.75 l. and Magnums (1.5 l).