

Le Marognole



Rosso Verona IGT "el Nane"

Classification: Rosso Verona IGT

Varietals: Corvina, Corvinone (70%), Rondinella (15%), Croatina (15%).

Origin: estate grown vineyards in the classic Valpolicella zone (Marano di Valpolicella valley, in Le Marognole locality), cultivated on morainic (glacial debris) and eocenic calcareous (very old chalky) soil.

Winemaking: Rosso Verona IGT "El Nane" is crafted with the lighter "appassimento style" of the best selected grapes, made in loving memory of our grandfather Giovanni, "El Nane", who dedicated his life to the cultivation of the vines.

Grapes are handpicked then dried for a period of approximately 100 days before the crush. Then fermentation is carried out for approximately one month at a controlled temperature.

Aging: 24 months in new cask of 20 hectoliters made of French oak.

Cellaring: 10 - 15 years.

Tasting notes: It balances strength with drinkability. A dry, complex, rich wine with long finish.

Pairing: It is suitable to serve with main courses and with grilled and roasted meats. Perfect also with ripe cheeses.

Serving temperature: 18° C.



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