



Ferdinando Rosso Veronese

I.G.T.

origin. Fumane –Valpolicella Classica

training system. Pergola trentina

alcohol. 12% Vol.

harvest. Manual harvest, last week of September, beginning of October

wine making. In steel tanks under temperature control with indigenous yeasts for 7 days

ageing. Ageing in steel vats

colour. Pale ruby red colour

aromas and flavours. Elegant, delicate floral, wild strawberries aromas. Fresh in the mouth, nice acidity, cherry flavour

food pairing. Excellent as an aperitif, with starters and fish

