

# SCAIA CORVINA IGT VENETO 2019

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## WINEMAKING NOTE

Plucking of the bunches with light maceration at 7-8 °C for 24 hours. Fermentation: alcoholic and malolactic at a controlled temperature, 22-23 °C in stainless steel. Bâtonnage: once a week until bottling. Soft pressing with pneumo-press. Cold stabilization. Aged in stainless steel tanks.

## APPEARANCE, AROMA AND TASTING NOTE

Ruby red in colour with purple reflections. Floral aromas of red roses and pansies mingle with cherries, plums, greengages, and woodland berries such as blackberries, redcurrants and blackcurrants, raspberries. The palate is well balanced, tangy and fresh. Intense and with a good body despite its young lightness.

## WINE INFORMATION

Country:	Italy
Region:	Veneto
Wine Type:	Red wine
Producer:	SCAIA by Tenuta Sant'Antonio
Wine Name:	Corvina IGT Veneto
Vintage:	2019
Principle Grape (%):	Corvina (100)
Closure:	Glass
Winemaker Name:	Paolo Castagnedi
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.00%
Acid (g/L):	5.35
pH:	3.62
Bottle Size:	75cl
Case/Pack Size:	6x75cl