



BESO, Rosso Veneto made from dried grapes IGT

Our experience of drying grapes and our passion have enabled us to obtain a wine with unique and special characteristics: a product that we expected. Corvina, Corvinone, Rondinella, a small amount of Molinara and a minimum quantity of Merlot grapes remain for more than 90 days in well-ventilated crates. The perfectly healthy grapes are pressed when the cold winter arrives and are left to ferment in an entirely natural way. The result is a deep red wine. After ageing in wood, it has a highly complex bouquet that recalls cooked ripe fruit, preserved in alcohol, dominated by plums, black cherries, raspberries, spices (especially pepper and ginger) and, due to ageing in small wooden barrels, slight notes of cocoa, liquorice and aniseed. On the palate, notes of tangy jams and spices predominate. Its natural sweet tannins are perfectly balanced with its body, giving it interesting roundness. It is very harmonious and well-structured.

Production area: The hills in the province of Verona, north of the city.

Grape varieties: Corvina, Corvinone and Rondinella 90%, Molinara and Merlot.

Yield per hectare: Harvesting depends on the seasonal trend. The yield does not exceed 100 quintals of grapes.

Harvesting period: Although some grapes are ripe at the end of August (Merlot), we aim to begin after mid-September.

Vinification: In tanks of max. 60 hl, where automatic pumping, or delestage, can be carried out, with maximum extraction and minimum loss of quality. Maceration for about 25 days at room temperature.

Ageing and refinement: After pumping over, the wine is placed in wood, partly in large barrels, with 30% put into French oak medium-toasted barriques, with only a few new ones. After bottling, the wine is refined for at least 6 months in the bottle.

Organoleptic description: The result is a deep red wine. After ageing in wood, it has a highly complex bouquet that recalls cooked ripe fruit, preserved in alcohol, dominated by plums, black cherries, raspberries, spices (especially pepper and ginger) and, due to ageing in small wooden barrels, slight notes of cocoa, liquorice and aniseed. On the palate, notes of tangy jams and spices predominate. Its natural sweet tannins are perfectly balanced with its body, giving it interesting roundness. It is very harmonious and well-structured.

Serving suggestions: drink at room temperature. It is at its best served in large crystal wine glasses.

Food pairing: Main courses such as strongly flavoured roasted meat and any type of game. Perfect with seasoned cheeses or sipped in company outside of meal times. It is at its best served in large crystal wine glasses.

Longevity: from 4 to 8 years.

Analytical details: Alc./Vol.: 16,5%

Sugars: 8 g/l

Total Acidity: 5.50 g/l

pH: 3.56

SO₂: free and tot. 18 - 90 mg/l

Net dry extract: 34.70 g/l