

Scaia Corvina IGT

Tenuta Sant'Antonio



Origin

Country	Italy
Wine Region	Veneto, TreVenezie IGT
Winery	Tenuta Sant'Antonio

Technical Data

Grape Varieties	Corvina
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	Soft pressing with pneumatic presses. Light maceration at 7-8 °C for 24 hours. Alcoholic and malolactic fermentation at a controlled temperature of 22-23°C in stainless steel tanks. Batonnage once a week until bottling.
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Ageing	In stainless steel tanks.
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Description

In Brief	A wine that is with an excellent price-quality ratio, easy to like and pair with food.
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Tasting notes	Colour: ruby red with purple reflections. Aroma: floral aroma of red roses and pansies, fruity aroma of cherries, sour cherries, plums, greengages, woodland berries such as blackberries, redcurrants and blackcurrants, raspberries. Flavour: well balanced, tangy and fresh. Intense and with a good body despite its youthfulness.
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Food Pairing	First courses and risottos, red meats, roasts, mixed boiled meats of chicken, beef, white meats and poultry in general, toasted polenta with herrings, mature cheeses.
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Notes

