

BENAZZOLI



GIAVA

Corvina igt Veneto

Vineyard location: Pastrengo - eastern shore of lake Garda.

Soil: stony soil of morainic origin in a hilly area.

Grape varieties: 100% Corvina

Grape harvest: hand picked with selection of the best grapes.

Vinification: soft crushing of grapes and fermentation at a controlled temperature in stainless steel tanks with a skin maceration of 5-6 days.

Ageing: 6 months in large oak barrels and 18 months in stainless steel tanks.

Tasting notes: deep, bright ruby colour. Balsamic hints of liquorice, pepper and juniper are combined with notes of small ripe fruits - including black cherries and a hint of blackberries. In the mouth, it offers a juicy, mouth-filling flavour, underpinned by satisfying freshness, good sapidity and velvety tannins that delicately dry out one's palate, preparing it for the next sip.

Serving suggestions: a wine that combines delicacy and strength. It therefore goes well with quite intensely flavoured dishes, such as roast rabbit or mature cheeses. Tasty when paired with a beef tartare.

Serving temperature: 16-18°C

Closure type: cork