



<u>ESTATE</u>	:	Marchesi BISCARDO
<u>WINE</u>	:	CORVINA della Provincia di Verona IGT
<u>GRAPE</u>	:	100% Corvina
<u>REGION</u>	:	Veneto (Valpolicella)
<u>CITY</u>	:	Negrar
<u>SOIL</u>	:	Clay, limestone with a layer of stones under the first 3 feet.
<u>TASTING NOTES:</u>		<p><u>COLOR:</u> Deep ruby-red with violet highlights</p> <p><u>NOSE:</u> Refined, elegant and complex, it reveals all the characteristic perfumes of a Valpolicella with lots of cherries, plums and elegant spices.</p> <p><u>TASTE:</u> Round and structured on the palate it surprises with very silky tannins and a long persistent finish. The great but integrated acidity makes this wine food friendly yet easy to drink.</p>

COMMENTS :

CORVINA is the main grape for the Valpolicella and the Amarone wines. It owes its name to the dark color of its skins, that are black as the feathers of a beautiful CROW! Poetically in Verona (the romantic city of Romeo and Juliette) we say that Valpolicella is the valley that "flies", because every grape variety carries the name of a bird!!!

Creating the CORVINA di Verona was for me a very fun project. My intention was to bring to the table of my friends a wine capable to reveal all the characteristics of a Valpolicella Superiore in a more friendly and joyful style. Basically, in a world saturated by big opulent wines, always voted towards the false concept that "the bigger is the better", my Corvina wants to resume the original Valpolicella style. A wine friendly on the palate, easy to drink, always capable to steal a smile from anybody that approaches a glass. Fun to drink on its own yet perfect with any type of food, it pleases talkative and noisy crowds as well as refined and solitary palates.

Best served at 60°-64° F.

IMPORTED BY **CONEXPORT Italy & Nicola Biscardo Selection**
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