



ROSSO VERONESE IGT EXCELSUS

We honour the cooperation with Aniello Tizzano - (Wine Affairs Inc.) with this representative wine of the Monte Cillario winery. Carefully selected Corvinone, Corvina e Croatina grapes are rested for around 2 months while the Spigamonte and Merlot grapes are pressed fresh and then all are blended in January. The Label is printed on real natural cotton papier, as a symbol of history and tradition and elegance...

Vine breeding tradition: Pergola Veronese and Guyot

Grape varieties: Corvina, Corvinone, Croatina

*Alcohol: 14,50 % Vol
Total dry extract: 37 g/L
Sugars: 8 g/L
Total acidity: 5.70 g/L*

*Visual examination:
intense ruby red
Olfactory analysis: Complex, with a richness medicinal plants suggesting dark and red fruits, chocolate and toasted coffee
Taste: Full-bodied with ample aromas, Spiced but elegant.*

Serve at: 16 – 18°C

Food pairing: Game, grilled meats, lamb and other ovine meats, matured Cheeses.

Format: 750 ml



Monte Cillario Società Agricola s.s.

37124 Verona – Via Santa Cristina, 1/b – Tel e Fax 045 941387 – info@montecillariovini.com – www.montecillariovini.com

C.F. e P. iva 03737650238 – REA: VR - 0363479