







El Gabriol Rosso del Veronese IGT

A wine with a modern, fruity and mellow style but reasonable structure, which can also successfully accompany the dishes of international cuisines.

Production zone: Province of Verona

Grapes: Rondinella, Ancellotta, Corvina

Production: after manual harvesting in September/October, the grapes are crushed, destemmed and fermented for several days at 22°C, with daily automatic punching down of the cap.

Maturation: several months in oak barrels and in bottle.

Alcohol: 13.5%-14.0% vol.

Service: we recommend serving this wine in quite large glasses, at a temperature of 16°- 17°C

Food pairings: pasta dishes and risottos, white or red meats, and cold cuts

Bottle sizes: 0.75 l. and Magnums (1.5 l).