

Begali



Rosso Veronese igt TIGIOLO

The grapes of this wine are left to dry in the grape drying facility called “fruttaio”, then they are pressed.

It is a wine created by the new generation, and owes its name to its creators (Tiliana Giordano Lorenzo).

AGING: in oak barrels. Maturation in bottle.

GRAPES: Cabernet, Corvina, Merlot and Rondinella,

PRODUCTION AREA: our vineyards spread out on the hillsides and foothills in the heart of the Valpolicella classica, on silty, clay soil.

TASTING NOTE: deep ruby red color, with garnet red reflections. Intense spicy bouquet. Dry and smooth flavor.

ALCOHOL CONTENT: 14.5% vol.

SERVING SUGGESTIONS: ideal with meat dishes, or with cured meats and with cheese.

SERVICE: should be served at a temperature of about 18 °C

BOTTLE: 0.750 liters and magnum 1.5 liters.

PACKAGING: cartons with 6 bottles reclined weighing approx. 8 kg or 12 bottles weighing approx. 16 kg

The data shown is purely indicative and may vary depending on the year