

FRATELLI VOGADORI

Raffaello Rosso Veronese IGT

Raffaello is our father's name, it is a tribute wine. It has been produced in the same way of Amarone so we collected the same grapes in boxes where they naturally dry for 4 months, after we fermentate in steel tanks and an aging in italian cherry barrels so we get a fruity, smooth, full body wine with 15 as alcohol content!

Grape Varietals: Corvina, Corvinone, Rondinella, Oseleta, Negrara. The grapes have been dried for 4 month

Vineyard Location Located in the hills of the Valpolicella Classico area. It's Vigolo hill in Negrar

Soil type: Limestone **Exposure** South-east

Harvest end-September

Harvesting Method Manual selection of the best bunches

Drying process Naturally dried for 4 months in the drying facility where the grapes lose 40-45% of their original weight

Fermentation & Aging In temperature controlled stainless steel tanks with natural yeasts. The fermentation required more than 50 days and 3 times each day we make a gentle breaking up of the hat with air to extract much more as possible from the skins! The wine is then put into italian cherry barriques for 6-8 months.

Alcohol content: 15,00 % vol.

Characteristics: Deep ruby red colour. Bouquet: cherry, dried flowers, black cherry; these fragrances come back in the flavour which is elegant and smooth.

Use: Dishes of game, braised meat, stews and mature cheeses. Excellent at the end of a meal to relax with a glass of wine.

Serving temperature: 16/18°C.



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