

Le Marognole



Rosato Veronese IGT "el Marascar"

Classification: Rosato Veronese IGT "el Marascar"

Varietals: Corvina (80%), Rondinella (20%).

Origin: estate grown vineyards in the classic Valpolicella zone (Marano di Valpolicella valley), sited on chalky and limestone soils.

Winemaking: this wine originates from the use of the typical grapes of the classic Valpolicella hillsides. The "must" is racked after 6 hours of maceration of the grape skins and fermented at controlled temperature.

Aging: in stainless steel tanks.

Cellaring: 1,5 – 2 years.

Tasting notes: this rosè is a young wine with brilliant aromas of fresh fruit and cherry (*marasca/black-sour-cherry*), and a lively, delicate fruity finish.

Pairing: excellent as an aperitif. It pairs brilliantly with starters, light main courses, white meat and fish.

Serving temperature: 10° - 12° C.



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