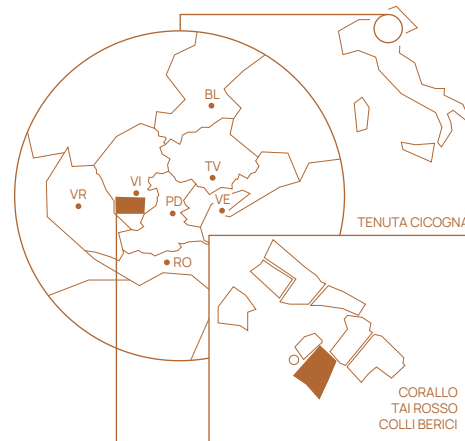


The name of this wine recalls the marine origin of the Berici hills, where nowadays you can still find fossils of shells and remains of the coral barrier that thrived in the area millions of years ago. The name Corallo is a tribute to the soils formed from marine deposits on the Colli Berici, where our Tai Rosso vineyards are located.



	SIGHT Ruby red with purple reflexes.	SMELL The essence of rose, coupled with delicate traces of spices, defines the unique character of our Corallo.	TASTE Gently embracing the palate, supple tannins meld seamlessly with the vibrant essence of red fruits.	 <p> Fresh - Acidic Mature - savoury Well-rounded Sweet Sour Body Flavor intensity Finish </p>
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TECH INFO	ORIGIN The name Corallo is an Homage to the ancient marine origins of Colli Berici.	VINE DENSITY 5,200 vines per hectare
	SOILS Composed by various soils of marine origin.	YIELDS 63 hl/ha
	GRAPE VARIETY Tai Rosso 100%	AVERAGE AGE OF VINES 25 years
	TRAINING SYSTEM Guyot	HARVEST Second half of September.
	ALTITUDE 150-180 m. a.s.l.	WINEMAKING The bunches are totally de-stemmed and the grapes fermented, in stainless steel, at 24 °C for 14 days.
	ASPECT S	MATURING AND AGING The wine is aged in French oak barrels for 6 months and it remains on bottle for a further 6 months before release.
	SURFACES 1 ha	

ANALYTICAL CHARACTERISTICS	ABV 14%	ORGANOLEPTIC PROPERTIES	Medium ruby, the nose explodes into raspberries, redcurrants and red cherries and hints of hibiscus and red rose. The palate is dry, with smooth tannins, and a crunchy fresh fruit lingering finish. The acidity is well balanced with the red fruits concentration, making the palate refreshing and gastronomic.
	SUGAR RESIDUAL 3.2 gr/lit		
	TOTAL ACIDITY 5.5 gr/lit		
	SERVING At 16-18 °C		
	PAIRINGS Pasta with Bolognese sauce, braised meat.		
	VOLUME e 750 ml		

