

FIRA COLLECTION

FIRA

ROSSO VERONA IGT



GRAPES

Corvina, Merlot, Pinot Noir

AREA OF PRODUCTION

The hilly areas surrounding Verona.

Clay-limestone soil.

Training systems: Veronese pergola and espalier.

VINIFICATION

The grapes are harvested at optimal ripeness and carefully selected in the vineyard. A short, carefully controlled fermentation at a low temperature follows. Most of the wine matures in stainless steel, while a small percentage is aged in barrels for a few months, softening the tannins and adding complexity to the natural fragrance of the grapes.

TASTING NOTES

Bright ruby red colour. Intense aromas of cherries, wild blackberries, and raspberries emerge from the glass, accompanied by the unmistakable scent of red rose and a hint of pink pepper. Fira Rosso offers a modern and satisfying drinking experience with balanced savouriness and a long, pleasant finish of red fruit.

FOOD PAIRINGS

Fira Rosso pairs well with a variety of dishes, from fresh pasta with ragù to eggplant parmigiana.

Thanks to its juicy and vibrant sip, it also complements grilled chicken successfully, as well as sweet and sour pork for an ethnic twist. It is recommended to serve slightly chilled, especially in summer, to enhance its liveliness and harmony.

ALCOHOL DEGREE

12.5% vol



SARTORI
DI VERONA