



Provolo Gino Rosso

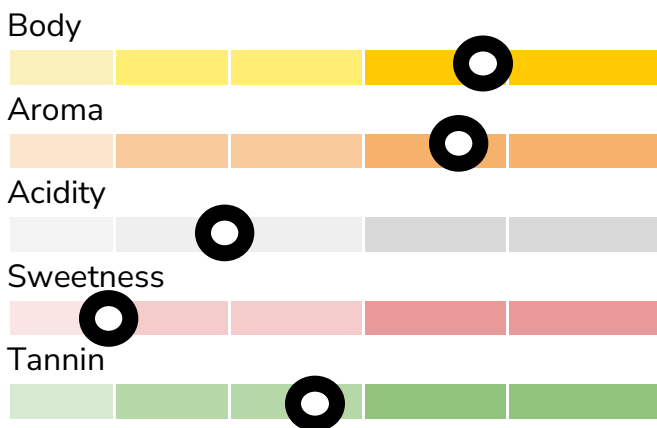
Verona, Veneto, Italy

The Provolo family has been producing wine since 1927. They are located in the heart of a hilly valley in Mezzane, a hilly town just a few miles east of Verona. For three generations the family has learned the delicate balance of the vine with the surrounding environment. They respect the pace of mother nature and have always worked the vineyards and cellar with care and attention. Drying of the grapes is a critical process that Provolo has mastered in the production of their

wines. The cellar is underground where temperature and humidity are regulated. They often use concrete tanks for part of the maturation process of their red wines.

Tasting Notes

Ripe fruit aromas of black plum, blackcurrant, and dried red cherries are completed with spicy-sweet notes like chocolate. The palate is smooth and concentrated with moderate acidity and gentle tannins. The persistence is medium with noticeable freshness.



Food Pairing & Enjoyment

Recommended with grilled red meats and aged cheeses. Best served in a wide red glass should be opened at least 30 minutes before serving. Serve 61-64°F.

Technical Data

Production area:	Messane, Verona
Appellation:	Rosso Veneto IGT
Varietals:	Corvina 60%, Corvinone 20%, Rondinella 20%
Vinification:	30% of the grapes are dried, fermentation in stainless steel
Vineyard:	Family owned
Elevation:	1100 ft
Aging:	Concrete tanks for 12 months then 6 months in barrels.
Alcohol:	13.5%
Residual sugar:	4.56 g/L
Cellaring capacity:	2-4 years