



# AZIENDA AGRICOLA BONAZZI

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## I CAMPONI ROSSO VERONESE

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Following years of trials and experiences in a bid to find a blend of grapes with particular results, we believe that we have now achieved the product that we expected. Some old varieties, premature, are left to ripen on the plant for around 20 days and the grapes are picked and fermented together with the Corvina, Corvinone, Rondinella and some other old Veronese native varieties.

The result is a red wine with a deep colour and very intense and complex perfume; it recalls the mature fruit with overtones of sour cherry and raspberries, spices (pepper and ginger, in particular) and, due to maturation in small wood barrels, very light cocoa and roasted coffee.

In the mouth, a hint of fruit marmalade and spices dominate; its high-tannin content is perfectly balanced with the natural roundness; it is very harmonious and well structured.

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**Area of production:** hilly vineyards in the province of Verona, north of the cities.

**Grape varieties:** Corvina, Corvinone and Rondinella 70%, the remaining are various international and native varieties.

**Yield per hectare:** The harvest is dependent on the seasons, the yield does not exceed 100 quintal of grape.

**Harvest period:** Even with the end of August grapes, (Merlot and natives) we try to begin in mid-September.

**Maturation:** After the cleaning decanting, moving to wood barrels, partly large barrels, and 30% in new, moderately roasted French Oak barrels; after bottling there is at least 6 months of bottle ageing.

**Organoleptic description:** The result is a red wine with a deep colour and very intense and complex perfume; it recalls the mature fruit with overtones of sour cherry and raspberries, spices (pepper and ginger, in particular) and, due to maturation in small wood barrels, very light cocoa and roasted coffee.

In the mouth, a hint of fruit marmalade and spices dominate; its high-tannin content is perfectly balanced with the natural roundness; it is very harmonious and well structured.

**Serving temperature:** room temperature

**Serving suggestions:** main courses with roasts, meat and poultry and fowl in any form, recommended for very mature cheeses; it is enhanced in large crystal glasses.

**Longevity:** From 4 to 8 years

**Alcohol content:** 13.28 % vol

**Vinification process:** In containers of maximum of 80 hl, with the possibility of automatic remontage, or delestage, with maximum extraction and minimum loss of quantity. Around 15 days pressing at room temperature.