



TENUTE
FASOLI
Lorena
vignaiola



AYRTON

IGT ROSSO VERONESE

INDICAZIONE GEOGRAFICA TIPICA

Grape variety: Rondinella, Corvina, Corvinone.

Municipalities: San Pietro in Cariano

Density strains: 3300 and 4000.

Training system: Pergola Veronese and Guyot.

Age vines: 40 years and 8 years.

Vineyard surface: 1.5 ha and 1 ha.

Type of soil: Franco Limoso.

Produced bottles: 20000/25000.

Vineyard: In conversion to organic,
from June 2019 it is organic.

Harvest: Hand harvested in 300 kg bins with selection
of the most mature slightly dried bunches in the plant.

Vinification: Maximum 25 hl in concrete tanks.

Aging: 2 months in American oak barrels.

Maturation: 4 months in the bottle.

Characteristics: Intense ruby color with garnet notes,
with a strong and decisive but at the same time lively
character. With hints of compotes and cherry jams,
excellent for 10-15 years aging. Born and dedicated to
my son Ayrton, to convey the passion, love and poetry
for the land, the value of time and tradition.

Pairing: Red meats, grilled and strong flavor dishes.

How to serve: 16/18 ° C, in decanter for at least 30
minutes and then in large glasses.

Alcoholic gradation: 15% vol.