

FASOLI GINO

vini dal 1925

DEI SIORI Rosso Veronese

INDICAZIONE GEOGRAFICA TIPICA

“Dei Siori” is an saying found in Veneto dialect. The Fasoli brothers, taking inspiration from the ancient sophistication of the noble families of Verona, created “Dei Signori”, a red wine that brings with it the history of a region and its inhabitants. A warm embrace that consoles the melancholy of a lost time and ancient know-how, this wine is a taste of the past that holds memories that were never lived.

SENSORY ANALYSIS

Color: clear ruby red, almost blood-like colour

Aroma: the notes of wood do not cover the intrinsic and natural aromas of the wine. The notes of prune and violet give complement the deep and long aromas of undergrowth.

Taste: soft, velvety wine. The finish is slightly tannic with a hint of minerality and extraordinary elegance.



GRAPES and HARVEST

Pinot Nero, Merlot

The Pinot Nero grapes are harvested manually from mid-August whilst the Merlot grapes are harvested, also manually, in the first half of September.



SOIL, PRUNING SYSTEM and YIELD

Chalky, sandy and stoney.

Pergola Corta Veronese and Guyot.

6 tonnes per hectare.



WINEMAKING TECHNIQUE

The grapes are fermented in stainless steel vats at a controlled temperature. The wine is left to mature in tonneaux that have been used already (2nd or 3rd passage) for approximately 24 months.



ALCOHOL CONTENT

15 % by vol.



SERVING TEMPERATURE

18-20 °C



FORMATS AVAILABLE

750 ml



FOOD & WINE PAIRING

“Dei Siori” matches perfectly with traditional Veronese dishes such as tripe, polenta and “soppressa”, and braised meats.



MUSICA PAIRING

Classica



www.fasoligino.com





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 AWARDS

VINTAGE	AWARD	SCORE
2011	LUCA MARONI	93/99

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