VILLE DI
Antanè

www.levillediantane.it

BUFERA

CLASSIFICATION. Dry Red Wine I.G.T..

GRAPES. Corvina Veronese, Rondinella and Merlot.

PRODUCTION PROCESS. Bufera is a red wine obtained by the following of the typical and clever Veronese's vinification method, which brings out the elegance and the aromatic expression of this varieties. The blend of Veronese grapes mixed with Merlot gives a nice firm structure where sweetness and tannins melt together. After a slow fermentation, the wine matures for an additional 12 months in oak barrels.

TOTAL ALCOHOL CONTENT. 14.5%.

TOTAL ACIDITY, IN TARTARIC ACID. 5.8 grams per liter.

SHELF LIFE. If the wine is stored properly at a constant temperature around 15 - 18 °C, in horizontal position in absence of light. It will maintain and keep for 4 to 7 years.

COLOR. Intense ruby purple.

NOSE. Spicy of plum and cherry and a hint of raspberry.

TASTE. The complex aromas range from vanilla, spiciness to fruit flavors such as blackberries and plums.

SERVE. Open at least an hour before and serve in large deep glasses.

FOOD MATCHING. Excellent most types of red meat, both grilled and braised, as well as with a good aged cheese.

A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13