

WINE PROFILE

Atelier Axioma
Rosso Verona IGT

PRODUCER : Mani di Bacco
WINEMAKER : Marco Borghetti
BRAND : Atelier

AVAILABLE IN :
std size 0.75 lt

AREA : Veneto

VINEYARD : vineyards on
the hills

WINERY NOTES:

Vinification: drying of selected grapes and delicate treatment on the skins.

Fermentation takes place at a controlled temperature, with care not to damage the skins.

AGING: French wooden barrels from 225 lt to 2700 lt

TASTING NOTES:

TECHNICAL DATA:

ALCOHOL : 14,5 % vol.
SUGAR : 4,82 g/l
ACIDITY : 5,20 g/l
EXTRACT : 35,5 g/l
GRAPES : Corvina, Corvinone,
Rondinella, Teroldego,
Marzemino, Enantio,
Cabernet

STYLE This wine is the sum of all dreams and passion, a true laboratory of ideas.

NOSE scents of cherry, spices, coffee and chocolate

MOUTH dry, fresh acidity, followed by softness, roundness and harmony

FOOD PAIRING Pairs well with very strong flavored food

THE WINEMAKER'S REMARKS

Everything in this wine is linked to the Adige river, this long snake that bathes my Val d'Adige, where my family's story over 150 years ago, and passes through Verona, a long ribbon that holds all my worlds and vineyards together ..

The vineyards in the Adige Valley, near Lake Garda and between the Baldo chain and

Lessinia, where the wind that flows along the valley captures its heat of Lake Garda provides the optimal climate for the color and aromas of the grapes (this is what gives the wine soft notes in the mouth and complexity on the nose);

The vineyards clinging to the gentle hills of

Lessinia, where the cold of the night and the warmth that rises from Verona during the day guarantee a perfect balance between the vines and the ripening of the grapes:

and, where the sun never seems to set, the forest behind it protects the vineyards silently contemplating Verona on the horizon, together with ancient olive trees as good companions.

Everyone comes together in the Atelier, taking the best of everything, mixing the challenges, the lands asking for your commitment, passion and love.

Even the packaging is studied in detail: the label is a team effort between fantastic Swedish professionals, Henrik Hallberg, Marie Sandahl and me; natural cork and shellac complete the bottle at its best.

Almost 200 years of history in wine ... this is not an improvised passion, it is the call of the soul.

Marco

