

“Corvè by Ca’ de Rocchi: the pure expression of Verona’s noble grape”

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Corvè by Ca’ de Rocchi represents Tinazzi’s masterful expression of 100% Corvina Verona IGP. This pure varietal wine showcases the noble grape’s authentic character through careful vineyard selection and precise winemaking. With vibrant red fruit, elegant spice notes, and remarkable food versatility, it perfectly captures Verona’s winemaking tradition with modern precision.

From its home base in Lazise on the shores of Lake Garda, the Tinazzi family has built a reputation for crafting wines that speak with clarity and conviction about their territory.

The Ca’ de Rocchi line represents the heart of their Veronese

production, a collection of wines dedicated to celebrating the classic grape varieties of the Veneto region. With a philosophy that merges respect for tradition with modern precision, Tinazzi aims to deliver authentic expressions that are both high in quality and accessible to a global audience. Corvè is a perfect example of this vision, offering a pure and engaging portrait of Corvina Veronese.

Corvina is the soul of Verona's most famous red wines, often blended and used in the *appassimento* method to create powerful wines like Amarone. However, seeing it vinified as a 100% varietal wine offers a unique opportunity to appreciate its intrinsic elegance and aromatic profile.

Grown in the suitable hilly vineyards in the province of Verona, the grape benefits from a terroir that encourages aromatic complexity and balanced acidity. In these ecosystems, the health of the vines is paramount, and the presence of pollinators like bees plays a vital role in maintaining the biodiversity essential for high-quality viticulture.

The Corvè Corvina Verona IGP is born from a desire to capture the grape's most authentic character. The grapes are carefully selected and harvested from the end of September to the middle of October, ensuring optimal phenolic ripeness. This timing is crucial for developing the rich fruit and spicy nuances that define the wine. The name itself, Corvè, is a tribute to the grape that is the undisputed protagonist of this label.

The winemaking process is meticulously managed to preserve freshness and aromatic integrity. Following the harvest, the grapes undergo pressing and destemming, followed by a controlled-temperature fermentation and maceration at 22–24°C for 10-12 days. This technique allows for a gentle extraction of colour and tannins while safeguarding the delicate primary aromas of the fruit. The absence of oak aging lets the pure character of the Corvina grape shine through, resulting in a wine that is both clean and expressive.

In the glass, the wine presents a bright red colour. The nose opens with an elegant bouquet of ripe red fruit, primarily cherries and fresh berries, a hallmark of the Corvina grape. These notes are intertwined with intriguing spicy hints of liquorice and cinnamon, enriched by a delicate note of cocoa in the background. The palate confirms the harmony promised by the nose, delivering excellent freshness and a medium structure that makes for a pleasant and compelling drink.

The fruity character is vibrant, supported by a clean acidity and complemented by a subtle trace of liquorice. The finish is long and persistent, leaving a clean and satisfying sensation that invites another sip.

With its balanced profile and medium body, Corvè is an exceptionally versatile food wine. It pairs beautifully with all types of meat, whether grilled or braised, and it is an excellent match for mature cheeses. To fully appreciate its aromatic complexity, it is best served at a temperature of 20°C.

Ultimately, Corvè by Ca' de Rocchi is more than just a red wine; it is an invitation to rediscover one of Italy's great native grapes in its most honest and graceful form. It demonstrates Tinazzi's ability to tell a story of territory with a modern voice, offering a wine that is both deeply rooted in Verona's territory and perfectly attuned to the contemporary palate.

Key points

- **100% Corvina Verona IGP:** pure expression of Verona's most noble red grape variety
- **Tinazzi Ca' de Rocchi line:** celebrates classic Veneto grape varieties with modern precision

- **Bright red fruit profile:** cherries, berries with liquorice and cinnamon spice notes
- **Versatile food pairing:** excellent with grilled meats, braised dishes, and mature cheeses
- **Traditional terroir:** grown in suitable hilly vineyards in Verona province



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