

CA'LINVERNO | BIANCO DEL VENETO
INDICAZIONE GEOGRAFICA TIPICA

High altitudes reach their apex of creativity. The fantasy and experience of Diego Cottini free themselves, interpreting vineyards and processes in an unheard of way to put his personal stamp on the wine. The very ripe grapes left on the vine encounter others in a harmonious blend. And the sensations become even more intense.

THE TASTING

Vintage:
2014

Tasting notes:
Straw yellow in color with greenish
Fruity aromas of ripe peaches,
herbaceous notes such as fig leaves, and
nettles, floral scents such as elderberry
flowers
Aromatic in flavor, supple, and complex

With food:
Risotti with shrimp or scampi, fish-based
second courses, fresh cheese

Serving temperature:
10° - 12° C
50°-54° Fahrenheit

Alcohol:
13.5°

Available formats:
0.750 liters

VINEYARDS

Production area:
The Spiazz area for the aromatic
varieties, Caprino Veronese for the
Garganega. Altitudes of 800 meters for
the Müller Thurgau and Sauvignon and
300 meters for the Garganega.

Grape varieties:
Müller Thurgau, Sauvignon Blanc,
Garganega.

Vineyard age: Vineyards with an age
between 7 and 20 years.
Exposure: north-south.
Soil: marly and clayey at Spiazz, morenic at Caprino Veronese.
Training systems: Guyot and Verona Pergolas.
Vine density: 2400 vines per ha in the Guyot vineyards, 1200 in the Pergola Veronese vineyards.
Vine spacing: 0.70 x 2.20 meters in the Guyot, 1 x 3.20 meters in the Pergola Veronese vineyards.
Yield per vine: 1.5 kg per vine and 7.000 kg per ha
Buds per pruned vine: 10-12 per vine.

Cultivation practices:
Organic fertilizers, manual pruning, thinning of the grape buds, leaf removal and crop thinning during the growing season.

Defense against vine diseases:
The entire estate is involved in a process of conversion to organic viticulture .

FERMENTATION AND AGING:

Harvest:
The harvest is by hand and takes place in different periods on the basis of the ripeness of the individual grape varieties: from mid-September to early October for the Müller Thurgau and Sauvignon, and in early October for the Garganega.

Period of grape drying: none

Fermentation and Aging:
The grapes are fermented separately. The process involves destemming and pressing and then a chilling of the must and 10-15 hours of skin contact. The must, after the soft pressing in absence of oxygen, is followed by static settling to eliminate impurities, then an inoculation of selected yeasts and a fully controlled low temperature (15°/16° C) fermentation. The wine remains on its fine lees for approximately six months and the lees are regularly stirred. At the end, the various lots of wine, separately fermented, are assembled, and remain on their lees for six months and for two months in bottle before commercial release.

