

**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:**  
2015

**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 Spiazzi 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 Spiazzi,  
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.

