

CA'LINVERNO | VERONESE ROSSO
INDICAZIONE GEOGRAFICA TIPICA

Fruit of ingenuity, of experimentation, of pioneering work, for the senses as well. Following solely his intuition and the suggestions of nature, Diego Cottini has created a wine which is extraordinarily unique. The grapes remain on the vine until the first autumn fogs and when they are full of ample aromas and flavors.
Balanced, structured, and intense like the passion which inspired the wine.

THE TASTING

Vintage:
2012

Tasting notes:
An intense red in color.
Aromas of ripe cherries and blueberries along with spicy notes of pepper and leather.
Intense in character with much fruit and well integrated tannins and a return of the sensations of leather.

With food:
Game, red meat, aged cheese

Serving temperature:
18° - 20° C
64°-68° Fahrenheit

Alcohol:
14.5°

Available formats:
0.750 liters, 1.50 liters, 3 liters

VINEYARDS

Production area:
Caprino Veronese at an altitude between 250 e 300 meters above sea level

Grape varieties:
Corvina, Rondinella, Cabernet, Croatina.

Vineyard age: Vineyards between 12 and 25 years old
Exposure: east-west
Soil: morenic and clayey
Training systems: Verona Pergolas and Guyot
Vine density: 3000 vines per ha (Pergolas), 6000 vines per ha (Guyot)
Vine Spacing: 0.70 x 2.40 meters for the Guyot vineyards, 1 x 3.20 meters for the Verona Pergolas.
Yield per vine: 1.5-2.0 kg per vine, 7000 kg per ha
Buds per pruned vine: 12-14

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 (and is in the second year of the required three years). It is already certified for its respect for bio-diversity according to "bio-diversity friendly" criteria.

FERMENTATION AND AGING:

Harvest:
The harvest is a late one, the grapes are picked by hand at the end of October and arranged in packing cases in a specially designed drying facility.

Period of grape drying:

The drying period lasts 20-30 days with a loss of grape weight of approximately 10-20%.

Fermentation and Aging:

The grapes are destemmed and pressed towards the end of November and the must inoculated with selected yeasts. The fermentation takes place at a temperature held to 20°/24° C. The cap of skins in the tanks is pumped over during fermentation, then the wine is run off its skins and given a cold stabilization. The wine then ages for 12 months in 60 and 130 liter oak barrels. A six month period of bottle aging before commercial release then follows.

