

CALINVERNO

ROSSO VERONESE

INDICAZIONE GEOGRAFICA TIPICA

GRAPES AND VINEYARD

Production Area:

The vineyards are located in Caprino Veronese. Altitude between 250-300 metres a.s.l.

Grape varieties:

Corvina and Corvinone 70%, Rondinella 20%, Croatina 5%, Cabernet Sauvignon 5%
Vineyard blend.

Vineyards details:

Vines from 12 to 25 years of age. Sun exposure East-West. Soil composition: morainic. Training system: Guyot and Pergola. Vines density: Guyot 6.500 cp/ha; Pergola 3.300 cp/ha. Yield per ha: 8 tons. The entire estate is cultivated by organic viticulture. It also certified for its respect of the biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

Coming from late harvest, grapes are over-ripened when they are hand-picked. Depending on the vintage, the bunches are left on the vines 2 to 4 weeks longer than normal maturation. The harvest doesn't start before the end of October. The result is a natural drying of the grapes that reach a different level of drying depending the varieties.

Grapes drying "Appassimento":

After a careful selection, the bunches are laid, one layer high, on plastic boxes and then moved to our drying facility. The grapes remain there between 20 and 30 days, during The average reduction of the water content is between the 20% and 25%.

Vinification and ageing:

After being collected from the drying facility, the grapes are destemmed and pressed. The fermentation lasts between 25 and 30 days.

After the racking of the must, the wine is aged for 24 months in barrique and tonneaux. Then, the wine refines in bottle for 12 months before commercial release.



Vintage: 2015

Tasting notes: Intense and bright ruby red. Marked cherry hints with scents of sweet spice, vanilla, liquorice. On the palate, the balance between acidity and young tannins reveals great ageing expectations over time.

Food pairings: It pairs well with highly-structured cuisine, such as slow-cooked meat. Excellent with aged cheese.

Serving temperature:
16° - 18°C

TECHNICAL DETAILS

Alcohol content: 15% vol.
Total acidity: 5,80 gr/l
Dry extract: 34,00 gr/l
Residual sugar: 9,00 gr/l

