CAVEDINI
VIGNETI IN SOMMAVALLE

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Type of wine: Organic dry red wine

Growing area: Marcellise valley (Verona)

Type of soil: of calcareous origin

Vineyards altitude: 150-260 m a.s.l.

Grape varieties: Corvina, Corvinone, Rondinella

Age of vineyards: 10-15 years

Cultivation system: guyot

Planting density: 5,000 vines/ha

Harvest: hand harvest with selected grapes

Vinification/fermentation: with selected yeasts under controlled temperature, daily pumping over and punching down for 7 days

Aging: in stainless steel tank for 6 months

Nose: on the nose lovely red fruits notes. Flavours of cherry and marasca-cherry with spicy hints

Colour: light red with bright reflections

Taste: fresh and mineral. Moderate tannins, round in the mouth and balanced

Technical data:
Alcohol: 12%
Total acidity: 5,7 g/l
Residual sugar: 2 g/l
Dry extract: 30 g/l

Serving temperature: 14-16°C

Available format sizes: 0,75 l

Packaging: 1-2-3-6 bottles cases

CAVEDINI

MARCELLISE,
VERONA, ITALIA

IT-BIO-016
AGRICOLTURA ITALIA