



## VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Type of wine:* Organic red dry wine

*Growing area:* Marcellise valley (Verona)

*Type of soil:* of calcareous origin

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

*Grapes varietal:* 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 yeast 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