CAVEDINI
VIGNETI IN SOMMAVALLE

VALPOLICELLA SUPERIORE

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: 15-20 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 French oak tonneaux for 12 months

Nose: vibrant nose of ripe cherry, semi-dried red fruits and delicate spicy hints

Colour: intense ruby color

Taste: on the palate ripe small red fruits and spicy notes while the fruit remains bright. Long-lasting and medium structure. Good sapidity. Texture is soft and silky with vibrant tannins that provide good balance

Technical data:
Alcohol: 13,5%
Total acidity: 5,6 g/l
Residual sugar: 2,5 g/l
Dry extract: 32,6 g/l

Serving temperature: 16-18°C

Available format sizes: 0,75 l - 1,5 l

Packaging: 1-2-3-6 bottles cases

CAVEDINI

MARCELLISE,
VERONA, ITALIA

IT-BIO-016
AGRICOLTURA ITALIA