CAVEDINI
VIGNETI IN SOMMAVALLE

VALPOLICELLA RIPASSO 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, Merlot, Croatina, Oseleta

Age of vineyards: 20-25 years

Cultivation system: guyot

Planting density: 5,000 vines/ha

Harvest/drying: hand harvest with selected grapes in drying crates, leaving the grapes to rest in the fruit cellar under controlled temperature and humidity conditions for about 1 month

Vinification/fermentation: with selected yeasts under controlled temperature, daily pumping over and punching down for 4 days, where the previously vinified Valpolicella is passed over the Amarone pomace

Aging: in French oak tonneaux for 18 months

Nose: on the nose ripe cherry and dried small fruits. Spicy notes of tobacco and licorice with a balsamic finish

Colour: ruby red color

Taste: Round, balanced, and long-lasting palate

Technical data:
Alcohol: 14,5%
Total acidity: 5,5 g/l
Residual sugar: 3 g/l
Dry extract: 35,3 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