CAVEDINI
VIGNETI IN SOMMAVALLE

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

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: 25-30 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 2 months

Vinification/fermentation: with selected yeasts under controlled temperature, daily pumping over and punching down for 18 days

Aging: in French oak tonneaux for 24 months

Nose: Aromas of cherry jam and ripe plum with spicy aromas of pepper, licorice and chocolate

Colour: ruby red color

Taste: intense, enchanting and balanced. Long-lasting. Full-bodied

Technical data:
Alcohol: 16%
Total acidity: 5,4 g/l
Residual sugar: 3,4 g/l
Dry extract: 37,8 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