CAVEDINI
VIGNETI IN SOMMAVALLE

RECIOTO DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

Type of wine: Organic red sweet 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, 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 3 months

Vinification/fermentation: with selected yeasts under controlled temperature, daily pumping over and punching down for 15 days

Aging: in French oak tonneaux for 6 months and then in stainless steel tank for 12 months

Nose: Intense and complex.
Enchanting flavours of dried grapes, cherry in alcohol and plum combined with mineral freshness.
Spicy notes of tobacco, licorice and chocolate

Colour: deep ruby color

Taste: on the palate is soft and velvety, rich and intense. Ripe plum and cherry are balanced by a good acidity and moderate tannins. Finish is long with a seductive character

Technical data:
Alcohol: 14,5%
Total acidity: 6,2 g/l
Residual sugar: 75,6 g/l
Dry extract: 107 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