

Corte Cavedini



VALPOLICELLA DOC



Denomination: Valpolicella DOC

Type of wine: dry red wine

Production Area: Marcellise, San Martino Buon Albergo

Type of soil: calcareous

High altitude vineyards: 120-200 meters

Grapes: corvina - corvinone 70%, rondinella 15%, croatina - merlot - oseleta 15%

Age of vineyards: approximately 20

Cultivation system: guyot

Plant density: 4500 grapevines/ha

Yield: 90 q.l./ha

Harvest: end of September, harvesting by hand in plastic crates

Winemaking / Fermentation: at controlled temperature for about 8 days, with daily pumping over and in stainless steel tanks

Refinement: in stainless steel tanks for 6 months and next 4 month in bottle

Production: 6000 bottles

Organoleptic characteristics:

- Ruby red color
- Very delicate perfume with hints of cherry
- Soft, Velvety and balanced flavor

Analytical data:

- Alcohol 12,5%
- Total acidity 5,6 g/L
- Residual sugar 2,7 g/L
- Net dry extract 27,7 g/L

Serving temperature: 18-20 °C

Opening time: 15 min

Pairing Suggestions: with first and second courses, excellent with meat and cheeses