

VINEYARDS

The 2016 harvest has shown many similarities with 2015, with a cold winter and abundant rainfalls. The beginning of the growing season has been characterised by the alternation of dry and rainy periods and it has allowed the perfect development of the vines. The following hot and dry summer led to an abundant harvest with healthy grapes.

VINIFICATION

The grapes were hand harvested, destemmed, crushed and macerated on their skins for about 18 hours. After maceration, the must was pressed and fermented at a relatively low temperature 14-15°C in order to retain the delicate cherry perfumes of Corvina. The wine was held in temperature controlled stainless steel tanks until bottling to maximise freshness.

VINTAGE INFORMATION

The 2017 vintage was characterised by a cold winter with abundant rainfall. At the end of April, there was a period of frost. For this reason, blossom only began to appear towards the end of May, even if on the slopes it started sooner. Sunny weather followed. However, frost and drought eventually meant that this was a relatively challenging vintage in terms of quantity. Nevertheless, the grapes that were harvested were of satisfactory condition and quality.

TASTING NOTE

Pale pink in colour with a hint of red, this wine has attractive aromas of strawberries and cherries, which are complemented by subtle floral notes. This wine is dry on the palate, with a vibrant red fruit character and a fragrant finish.



GRAPE VARIETIES	70% Corvina/Corvinone 20 Merlot 10 ondinella
REGION	Veneto
WINEMAKER	Luca Degani Matt Thomson and Alana McGettigan
CLOSURE	Stelvin
ALCOHOL (ABV)	12.5%
ACIDITY	5.63
RESIDUAL SUGAR	5.15
WINE PH	3.44