

VINEYARDS

The vineyards are situated in the hills outside Verona in the Valpantena Valley. Cool currents blow down the valley from the foothills of the Dolomites, which helps to moderate the climate, enabling the grapes to ripen slowly. This helps the grapes to retain their aromatic compounds and acidity. The soil is poor and chalky so the vines are put under stress which helps to produce superior quality fruit.

VINIFICATION

The grapes were hand harvested, destemmed, crushed and pumped into temperature controlled stainless steel fermenters. The must was left in contact with the skins for seven days, then fermentation took place at up to 30°C. The wine was then moved to stainless steel tanks, where malolactic fermentation took place and the wine was held until bottling.

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

This is a lively, youthful ruby coloured wine with fresh cherry aromas that develop into a rich cherry pie character in the mouth. Body comes from soft, supple tannins that match the concentrated fruit through to the characterful finish.



GRAPE VARIETIES	90% Corvina/ Corvinone 10% Rondinella
REGION	Veneto
WINEMAKER	Luca Degani Matt Thomson and Alana McGettigan
CLOSURE	Stelvin
ALCOHOL (ABV)	12.5%
ACIDITY	5.48
RESIDUAL SUGAR	5.71
WINE PH	3.45