

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 stainless steel tanks. Fermentation took place at a maximum temperature of 30°C with skin contact for seven days. Regular pumping over was carried out during this time. Malolactic fermentation took place in oak and stainless steel, where the wine was aged for a further six months prior to 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 youthful bright ruby wine with fresh, vibrant aromas of ripe cherries and red berries. The palate is balanced and juicy with a supple structure, with plum and cinnamon flavours and a lively finish.



GRAPE VARIETIES	100% Corvina/ Corvinone
REGION	Veneto
WINEMAKER	Luca Degani Matt Thomson and Alana McGettigan
CLOSURE	Stelvin
ALCOHOL (ABV)	12.5%
ACIDITY	5.45
RESIDUAL SUGAR	5.82
WINE PH	3.3