

OBARDI 2013



EN Denomination: Red I.G.P. Verona
Grape variety: Syrah, Petit Verdot, Teroldego, Merlot.
Territory: Morainic hills.
Geographical location: S. Giorgio in Salici (Sona) a hilly area.
Altitude: 150 – 250 meters above sea level.
Vineyard exposure: South-West.
Type of soil: Light sandy.
Training system: Guyot simple.
Average age of vines: 10 years.
Planting density: About 6,000 vines per hectare.
Production: 50q/Ha
Harvest: Exclusively by hand around the first days of October.
Crushing: Soft crushing of the destemmed grapes.
Fermentation: In stainless steel at a controlled temperature and daily and periodical pump-over and delestage in contact with the skins. Malolactic fermentation took place in November in barriques and tonneaux.
Aging: Maturation in new barriques and tonneaux for 24 months, then in bottle for 1 year.

Analytic data:

Alcohol: 13% Vol.	Total acidity: 5.60 g/l
Residual sugars: 1.9 g/l	Ph: 3.47
Dry extract: 29.4 g/l	

Vintage characteristics: First vintage of the Obardi blend that takes its name from Antonio Obardi, the historic Corte Quaiara vine-grower.

The balanced nature of the 2013 vintage made possible the creation of this unique blend. All the grapes were vinified together in a single fermentation so as to obtain a unique and complex wine.

Organoleptic properties: Intense ruby red colour with garnet reflections with aging, of good intensity.

The aroma includes various hints of ripe red, mainly underbrush, fruit, flowers and minerals alternating with elegant spices and liquorice. A final note of tobacco, cinnamon, nutmeg, closing with a balanced and enveloping tannin.

The label represents the hat, the indelible symbol of the farmer Antonio Obardi, who cultivated the vineyards of Corte Quaiara with love.