



OBARDI 2016



Designation: Rosso I.G.P. Verona
Grape Varieties: Syrah, Petit Verdot, Teroldego, Merlot
The Territory: Morainic Hills
Geographical Location: S. Giorgio in Salici (Sona) hill area
Altitude: 150 – 250 m.a.s.l.
Vineyard Exposure: Southwest
Soil Type: Sandy Loam
Training System: Simple Guyot
Average Age of Vines: 15 years
Planting Density: About 6000 vines per hectare
Production: 50q/Ha
Harvest: Exclusively by hand around the first days of October
Crushing: Gentle crushing of destemmed grapes
Fermentation: In stainless steel at controlled temperature with daily pump-overs and periodic delestage in contact with the skins. Malolactic fermentation carried out in November in barrique and tonneau
Aging: Maturation in new barriques and new tonneaux for 24 months, and aging in bottle for 1 year

ANALYTICAL DATA

Alcohol Content:13% Vol.	Total Acidity:5,70 g/l
Residual Sugars:2,2 g/l	Ph:3,45
Dry Extract:31,2 g/l	

Characteristics of the Vintage: Third vintage of the Obardi blend, named after Antonio Obardi, a historic vine-grower of Corte Quaiara.

The balance of the 2016 vintage allowed the creation of this unique blend. All grapes were vinified together in a single fermentation to achieve a unique and complex wine.

Organoleptic Examination: Intense ruby red color with garnet reflections in aging, of good intensity.

On the nose, various scents of ripe red fruit, especially of undergrowth, flowers and minerals in alternation, with elegant spices and licorice. In the finish, notes of tobacco, cinnamon, nutmeg. It concludes with an intense and enveloping tannin.

The label represents the hat, the indelible symbol of the farmer Antonio Obardi, who lovingly cultivated the vines of Corte Quaiara.