



## 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

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