



CORVINONE 2022

Denomination: Corvinone IGP Verona
Grape variety: Corvinone in purity
Territory: Morainic hills
Geographical location: S. Giorgio in Salici (Sona) Hilly area
Altitude: 180 m.a.s.l.
Vineyard exposure: East - South-West
Type of soil: Calcareous of Würmian origin
Training system: Simple Guyot
Average age of vines: 30 years
Planting density: Approximately 9,500 vines per hectare
Production: 50 q/Ha
Harvest: Manual harvest carried out at the beginning of October
Crushing: It does not occur, only destemming
Fermentation: 5 months of spontaneous fermentation in contact with the skins
Aging: 9 months in terracotta amphora
Filtration Unfiltered
Sulfites No sulfites added
Number of bottles produced 1500

ANALYTICAL DATA

Alcohol: 13,5% Vol. **Total acidity:** 6,10
Residual sugars: 1,6 g/l **Ph:** 3,39

Vintage characteristics: In 2022, the desire was born to fully enhance this extraordinary grape variety from the Veronese tradition. Corvinone in its truest and most unique essence. A meticulous job in the vineyard with thinning practices. The spontaneous fermentation helps bring out the true character of this grape variety.

The 2022 vintage was marked by heat, at times extreme, which nevertheless favored the ripening of late-harvest grapes and preserved the health of the bunches.

Organoleptic examination: It presents a ruby red color, medium-bodied but broad and deep. On the nose, salted caper flowers immediately stand out, an original marker of Corvinone. The savoriness lingers, reaching its peak on the finish, thanks to the soil and limestone.

From the initial notes of undergrowth, the profile quickly shifts to tertiary aromas, yet always lively. Late dark olive, Mediterranean scrub herbs, all wrapped in elegant tannins, with a lingering memory of the crispness of Corvinone's skins.