

# Bagarre



CORTE BRAVI®

Two cyclists who create a fight in the middle of the group: Merlot and Cabernet Sauvignon! A decisive, vertical, muscular wine that creates confusion among all our other wines from native grapes.

## CLASSIFICATION

IGT Verona Rosso Biologico (Organic)

## VINTAGE

2018

## VINEYARDS

our own vineyards cultivated with the "pergola Veronese" growing system, with organic methods. Southern exposure.

## AGE OF THE VINES

20 years

## PRODUCTION AREA

Gargagnago locality, Sant' Ambrogio di Valpolicella (Verona) 200 m a.s.l.

## TYPE OF SOIL

mainly limestone

## GRAPES

50% Cabernet Sauvignon and 50% Merlot

## YIELD

90 quintals per hectare. Every 100 kg of grapes produces 55 - 60 litres of wine.

## VINIFICATION AND AGING

the red grapes are harvested by hand and then put in parts, the Merlot, to dry for a month in boxes until the complete maturation of the Cabernet which is instead left to overripe on the plant. Once pressed together, they are left to cold macerate, and then fermentation starts spontaneously. Subsequently, a second hot maceration takes place, which lasts about a month. Left to rest, half for two years in old American oak barrels and the other half in

steel, it is then bottled without any filtration, in order to continue its refinement in the bottle for at least 6 months.

## YEASTS

Indigenous local yeasts

## FILTRATION

None

## TOTAL SULPHITES IN BOTTLE

Less than 30 mg/l

## ALCOHOL

14 % vol.

## TOTAL ACIDITY

5.5 g/l

## RESIDUAL SUGAR

0.9 g/l

## IDEAL PAIRING

It goes well with main courses and mixed boiled meats of the Venetian tradition. Ideal with very fatty cured meats such as salami or with cotechino and aged cheeses.

## SERVING TEMPERATURE

18 °C

## ORGANOLEPTIC DESCRIPTION

Intense ruby red colour with dark purple reflections, plum, spices and white chocolate are perceived on the nose. In the mouth the soft tannins and spices stand out, combined with dried plum and licorice tones.

