

Timido



CORTE BRAVI®

We wanted our white wine, with our red grapes. Here it is! Rondinella and Molinara grapes tentatively pressed.

CLASSIFICATION

IGT Verona Bianco Biologico (Organic)

VINTAGE

2020

VINEYARDS

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

AGE OF THE VINES

20/30 years

PRODUCTION AREA

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

TYPE OF SOIL

mainly limestone

GRAPES

50% Rondinella and 50% Molinara

YIELD

90 quintals per hectare. Every 100 kg of grapes produces 45 - 50 litres of wine.

VINIFICATION AND AGING

the grapes, only red, are harvested by hand and immediately timidly pressed to separate the must from the skins. Hence the name "shy". The spontaneous fermentation without the use of synthetic chemical additives takes place in small steel tanks. We do a short aging on the fine lees for 5 months before being bottled without filtration and aged for at least 4 months.

YEASTS

Indigenous local yeasts

FILTRATION

None

TOTAL SULPHITES IN BOTTLE

No sulphites.

ALCOHOL

12 % vol.

TOTAL ACIDITY

5.4 g/l

RESIDUAL SUGAR

0.5 g/l

IDEAL PAIRING

Excellent for many convivial moments, to start a dinner, as an aperitif, with delicate lake fish and fresh cheeses spread on bread.

SERVING TEMPERATURE

10-12 ° C

ORGANOLEPTIC DESCRIPTION

Straw yellow colour with lime green reflections, fresh citrus fruits and meadow flowers on the nose. Dry, mineral and savoury on the palate. Almost tannic, recurrence of citrus aromas and bread crust.

