

# Vivace



CORTE BRAVI®

We were curious to express the Corvinone in purity, pink and sparkling. A kind of game that we wanted to experience, to satisfy its vivacity, its freshness, its enviable desire to always remain a young wine.

It's called Vivace because of its exuberant vitality and a bold versatility in combining it with everything.

## CLASSIFICATION

IGT Verona Corvinone Rosato  
Sparkling Organic

## VINTAGE

2021

## VINEYARDS

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

## AGE OF THE VINES

15/20 years

## PRODUCTION AREA

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

## TYPE OF SOIL

mainly limestone

## GRAPES

100% Corvinone

## YIELD

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

## VINIFICATION AND AGING

the grapes are only from Corvinone, which, once picked by hand, are immediately softly pressed with a short must-skins contact. They are immediately put to ferment in steel tanks without the use of chemical additives and with only temperature control. The malolactic fermentation is spontaneous. Refinement in steel for at least 6 months follows. Before being bottled without filtration, we add must from dried Corvinone grapes, and then continue its refinement in bottles and obtain a sparkling wine.

## YEASTS

Indigenous local yeasts

## FILTRATION

None

## TOTAL SULPHITES IN BOTTLE

No sulphites.

## ALCOHOL

12% vol.

## TOTAL ACIDITY

5,2 g/l

## RESIDUAL SUGAR

refermented in the bottle

## IDEAL PAIRING

perfect for an aperitif and easily combined with many dishes, especially summer ones. The ideal is to combine it with a mixed fried fish, but also with a risotto or pasta with garlic oil, fish carpaccio, white meats or fresh cheeses.

## SERVING TEMPERATURE

8-10° C

## ORGANOLEPTIC DESCRIPTION

the colour is a pale pink. The nose reveals notes of peach and pink grapefruit, while in the mouth it is fresh, lively but gentle, with good acidity and flavour, balanced, slightly salty with characteristic notes of cherry.

