

# 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

2022

## 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  
savory on the palate. Almost  
tannic, recurrence of citrus  
aromas and bread crust.

