

Scatto



CORTE BRAVI®

When a cyclist sprints uphill and arrives alone, his victory tastes like triumph. Here is the "shot" of the Corvina. One grape, one talent, which knows how to emerge with its own elegance.

CLASSIFICATION

IGT CORVINA Verona Rosso
Biologico (Organic) 

VINTAGE

2023

NUMBER OF BOTTLES PRODUCED

3000

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% Corvina

YIELD

90 quintals per hectare. Every 100 kg of grapes produces 65 - 70 litres of wine.

VINIFICATION AND AGING

the grapes, only Corvina, are hand-picked and immediately pressed. Fermentation takes place spontaneously in steel tanks without the use of synthetic chemicals and with only temperature control. The refinement takes place in amphora for at least 5 months

and the malolactic fermentation is spontaneous. Bottled without filtration.

YEASTS

Indigenous local yeasts

FILTRATION

None

TOTAL SULPHITES IN BOTTLE

Less than 30 mg/l

ALCOHOL

13 % vol.

TOTAL ACIDITY

5.4 g/l

RESIDUAL SUGAR

0.6 g/l

IDEAL PAIRING

complete and flexible wine. Perfect with cold meat appetizers, pasta dishes with important sauces and tasty soups, but also pleasant with spit or roast white meats or with semi-aged cheeses.

SERVING TEMPERATURE

10-12 ° C

ORGANOLEPTIC DESCRIPTION

Vibrant ruby red colour with scarlet nuances, notes of strawberry and currant are perceived on the nose. In the mouth the red fruits and spices return. The fruit and flavour make it a fresh and crisp wine, "to bite" in pleasant company.

