

Wines - Sottocastel Vino Rosso

Territory

Location Veneto

Denomination Indicazione Geografica Tipica

Vineyard Brolo del Figaretto

Grape varieties Corvina, Rondinella, Molinara, Croatina, Cabernet Sauvignon, Merlot, Oseleta, Corvinone, Dindarella, Corvina e Turchetta.

Production area Own vineyards in Valpantena between Poiano and Quinto in vicinity Figaretto

Vineyards They are located on a hills area with south exposure. Soils are clayey and strongly calcareous. Gnjot training system with 5000 vines per hectare

Winemaking and aging

Harvest By hand into small boxes of 5 kg in the second October decade

Winemaking Grapes fall per gravity in inox tanks of 50 HL, we conduct daily pumping over and delestage throughout the duration of fermentation. Fermentation temperature 25-27°C.

Maturation Ageing for 3 months in french oak barriques and 3 months in bottle

Tasting Notes

Organoleptic analysis Deep ruby red color, shows notes of cherry, plum, ripen raspberries and elegant violets

Food matching Ideal with pasta and young/medium-aged cheese

Alcohol content 14% Vol.

Serving temperature 16-18°C

