



ROSSO VERONESE IGT IL CEDRONE

Red wine with character. The concentration and richness of its parts are combined in a balance of great style and pleasantness.

Colour: ruby red with garnet reflections.

Bouquet: spicy with notes of vanilla and hints of cherry and black cherry. Taste: soft and round with sweet tannins that blend well with the wine's texture. The finish is long, ending with spicy tones.

THE VINEYARD

Located in the foothills of Valpolicella at an altitude between 100 and 200 metres above sea level. Soil type: very varied, from limestone to clayey. Soil tillage on the rows. Training system: double pergola. Age of producing vines: 20 to 25 years. Load of buds per vinestock: 18/24. Planting density: 3,300/3,500 vines per hectare. Yield per hectare: 80 hl.

FOOD PAIRINGS

Grilled and braised red meat.

VINTAGE 2016

VINTAGE 2016 was a great, handbook year! Summer temperatures did not go above 35 °C, avoiding the excess heat that characterised 2015. The composition of the grapes led to a high sugar content, good acidity and a particular abundance of anthocyanins, all thanks to the significant day/night temperature changes that occurred, especially during veraison. It is in this period, in fact, that the vine is reactive to the accumulation of colouring substances. The vintage did not have any unusual pathological problems, with the exception of the peronospora attacks that took place in June; the vine ripened regularly (bunch closure at the beginning of July and the start of veraison in the first days of August). Maturation began in mid-August and ended in the first ten days of September, with the main winemaking parameters reaching an excellent level, along with the complete absence of botrytic attacks.



GRAPES:

60% Corvina

20% Corvinone

20% Rondinella



STYLE:

dry red wine



BOTTLE:

750 ml



SERVING

TEMPERATURE:

16° | 18° C



ALCOHOL

13,50% vol

PRODUCTION

Harvest: second ten days of September, exclusively hand-picked. Crushing with de-stemming of the grapes. Fermentation, then aged in steel. Stabilisation: natural.