

CA' CARNOCCHIO

VERONESE IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha

Soil composition: Cretaceous with good skeleton, rich in minerality

Training method: Veronese pergola and Guyot

Elevation: 720-785 ft a.s.l.

Vines/ha: 2,025 vines/ha

Exposure: North-East

Vines age: 35-20 years

Harvest time: end of September, grapes dried in aired rooms for 3 months

First vintage: 1990

Production: 9,000 bottles



WINEMAKING & AGING

Varietal composition: 90% Corvina and Corvinone, 10% Rondinella, Croatina and Oseleta

Fermentation

Container: stainless steel vats

Length: 35 days

Temperature: 64-77°F

Maceration

Length: 20 days

Aging

Container: barriques

Wood: French oak

Length: 24 months

In bottle: 6 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 1.2 g/l

Acidity: 5.9 g/l

Dry extract: 29.6 g/l



FOOD PAIRINGS

Excellent with grilled, boiled, or roasted meat and aged cheese. Also ideal with Risotto "isolana" (with pork) and meat lasagna.



TASTING NOTE

Ruby red with garnet reflections.

Intense nose of mature fruit and spices with notes of ripe cherry, pepper, nutmeg and tobacco.

Harmonious, round and elegant with great balance between alcohol and noble tannins.

PRODUCER PROFILE

Estate owned by: Scamperle family

Winemaker: Franco Scamperle

Total land under vine: 20 ha

Winery production: 130,000 bts

Region: Veneto (Italy)

