

TREMENTI

ITALIANE

Rosso

INDICAZIONE GEOGRAFICA PROTETTA
VENETO
APPASSIMENTO



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GRAPES

60% Corvina, 40% Merlot

VINEYARD AREA

Selected vineyards in the province of Verona, in the Northern Italian region of Veneto. Training method includes both the Guyot and the "Pergola Veronese" method, with an average plant density of 4200 plants per hectare.

HARVEST

Manual harvest occurs in early October. The Corvina grapes are carefully picked by hand and placed in small wooden crates of 5 kg each. The crates are then placed in the "fruttaio," a well aerated loft, and are left there to dry at a controlled temperature and humidity until December. During this "appassimento" the grapes will lose up to 50% of their original weight in water.

This "drying process" will concentrate their colour, substance and aromas.

VINIFICATION

The grapes which are not 'dried' are immediately vinified. After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing colour extraction. Fermentation takes place at a controlled temperature of 25-26°C for 8-10 days.

Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce a second fermentation.

In late December the dried grapes are vinified. After de-stemming, the grapes are crushed and placed in stainless steel tanks, where selected yeasts are added. A very slow fermentation is initiated which will last approximately 30 days at a controlled temperature of 24°C.

Here too frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce a second fermentation.

AGING

In early February the two wines are blended together. 25% of this blend is placed in first and second passage American and French barriques, where it will stay for 8 to 10 months.

ALCOHOL

14,5 %

WEINMAKER'S NOTES

A bold, yet incredibly soft and approachable red wine. The use of the "appassimento" technique generates a wine that displays a bouquet reminiscent of dark cherries, red fruit, chocolate and prunes.

On the palate it is sumptuous, generous, almost decadent. Full-bodied, yet elegant and mouth-filling, it has an incredibly long-lasting finish and is perfect with meats, hard cheeses or simply on its own as a meditation wine.