

CASA CAPITEI LENA CORVINA

INDICAZIONE GEOGRAFICA TIPICA



Grape variety: Corvina.

Location and characteristics of the vineyard: An entirely terraced estate of 5 hectares, located in Valpolicella.

Soils: Average altitude and composition 250 meters a.s.l. Soils are of medium mixture, with clay and some marl debris, calcareous veins, and dark grounds.

Training system: Pergola

Harvest: Beginning of October. The Grapes are hand harvest and laid on boxes for 15 days to dry.

Vinification: Crushing and destemming. The alcoholic fermentation is carried out in 25-30 days in steel tanks at room temperature with frequent immersion of the skins into the must to maximize the extraction of polyphenols. Once the malolactic fermentation is completed, 50% of the wine is aged for 6-8 months in 30 hl Neutral French oak barrels, the other 50% is matured in small French oak barrels. After this period the wine remains in bottle for five months before being released to the market.

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A.B.V. 14,5%.

Suggested Pairing 15°C (59°F)

& Serving Temperature: This is a great wine to enjoy a whole meal. Excellent with grilled, roasted meats, grilled vegetables, and aged cheese. It goes well with hamburger, burritos, tacos and chicken nuggets. Also delicious to start your evening with antipasto all'italiana with cold cuts and olives.

