

# CA' CARNOCCHIO

VERONESE IGT 2012

*This is our only IGT (Indicazione Geografica Tipica), made with the grapes from a well located single vineyard in Valpolicella Classica, called Ca' Carnocchio.*

*We invented this unique and special wine. The process is similar to Amarone, but the drying and aging processes are shorter.*



## **APPELATION**

Typical Geographical Indication

## **GRAPES**

80% Corvina and Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta

## **VINEYARDS**

Ca' Carnocchio is one of our best vineyards, located in Fumane, in the heart of Valpolicella Classica. Ca' is a diminutive of *casa*, which in Italian means a home, and "Nocchio" comes from a word *Scornocio*, which in Veronese dialect means a crow. Crows love to visit this vineyard!

## **VINIFICATION**

After a careful selection of grapes in the vineyard during manual harvest, grapes are naturally dried for 3 months.

## **AGEING**

24 months in barriques, followed by 6 months in the bottle for the final ageing process. If well maintained, the wine can easily be enjoyed for 15 years.

## **VINE TRAINING SYSTEM**

Pergola, Guyot

## **VINEYARDS AGE**

15 to 20 years

<b>SERVING TEMPERATURE</b>	18 °C
<b>WINE PAIRING</b>	Pasta with vegetables, risotto with asparagus, mushrooms or pumpkin, meat or vegetable <i>lasagna</i> . Grilled meats and aged cheeses.
<b>PRODUCTION</b>	12,000 bottles per year
<b>ALCOHOL CONTENT</b>	14.5% vol.
<b>BOTTLE SIZE</b>	750 ml.
<b>TASTING NOTES</b>	Perfect balance of bright cherry blueberry, exotic fruits, together with spices, leather, resin, vanilla and a little coffee. The wine's steady momentum is impressive: it hits the palate with soft, caressing velvetiness. The drying process results in a silky wine, full in glycerin and prolongs clean aftertaste