

LE GUAITE DI *noemi*

SOLITARIO



CATEGORY: RED WINE

IGT Rosso VENETO PASSITO
Indicazione Geografica Tipica

Area:
Mezzane di Sopra (Verona)

Vineyard:
Le Guaita

Altitude:
450/500 mt. s.l.m.

Soil profile:
limestone with white calcareous rock, pink ferrous calcareous rock, basaltic rock containing minerals olivine and pyroxene, and volcanic soil

Type of grapes:
Corvina 35%, Rondinella 20%, Corvinone 35%,
other grapes 10% (grape varieties from the Valpolicella D.O.C. zone)

Breeding:
guyot

Density:
5000 vinestock/ha.

Vinification and maturation:
the grapes are harvested at the beginning of October, drying for 3 month and 2 weeks all the grapes, de-stemming, pressing, cryomaceration, controlled-temperature fermentation with cultured yeasts and simultaneous malolactic, followed by maturation in new French oak barriques about 54 months and after the bottling aging other 30 month
in ours bottles storage
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Technical data:
alcohol 17%

residual sugar 25 - 30 g/l

total acidity 6 - 7g/l

dry extract 40 - 44 g/l

Color:
deep garnet red intense

Bouquet:
notes of cherry, black/blue berry, black plum, balsamic hint, chocolate, coffee, pepper

Palate:
smooth and seductive, with an appealing sapidity and an optimal acidity and frank notes of red/black fruits mature, spices, balsamic, fruits in spirits, tertiary perfumes, vanilla

Best served with:
it goes perfectly with many kinds of food such as aged cheeses, game meat, alone with cigar

Serving temperature:
16 - 18°C

Available sizes:
0,75 L - 1,5 L

Packaging:
- wood-cases of 6 bottles

