

Timido



CORTE BRAVI®

We wanted our white wine, with our red grapes. Here it is!
Rondinella and Molinara grapes tentatively pressed.

CLASSIFICATION

IGT Verona Bianco Biologico
(Organic) 

VINTAGE

2023

NUMBER OF BOTTLES PRODUCED

4000

VINEYARDS

our own vineyards cultivated with the "pergola Veronese" growing system, with organic methods. Southern exposure.

AGE OF THE VINES

20/30 years

PRODUCTION AREA

Gargagnago locality,
Sant'Ambrogio di Valpolicella
(Verona) 200 m a.s.l.

TYPE OF SOIL

mainly limestone

GRAPES

50% Rondinella and 50%
Molinara

YIELD

90 quintals per hectare. Every
100 kg of grapes produces 45 -
50 litres of wine.

VINIFICATION AND AGING

the grapes, only red, are
harvested by hand and
immediately timidly pressed
to separate the must from the
skins. Hence the name "shy".
The spontaneous fermentation
without the use of synthetic
chemical additives takes place

in small steel tanks. We do a
short aging on the fine lees for
5 months before being bottled
without filtration and aged for
at least 4 months.

YEASTS

Indigenous local yeasts

FILTRATION

None

TOTAL SULPHITES IN BOTTLE

Less than 20mg/l.

ALCOHOL

12 % vol.

TOTAL ACIDITY

5.4 g/l

RESIDUAL SUGAR

0.5 g/l

IDEAL PAIRING

Excellent for many convivial
moments, to start a dinner, as
an aperitif, with delicate lake
fish and fresh cheeses spread
on bread.

SERVING TEMPERATURE

10-12 ° C

ORGANOLEPTIC DESCRIPTION

Straw yellow colour with lime
green reflections, fresh citrus
fruits and meadow flowers on
the nose. Dry, mineral and
savory on the palate. Almost
tannic, recurrence of citrus
aromas and bread crust.

