

Tenero



CORTE BRAVI®

The emblematic wine of the territory from which it comes. It fully reflects our farming tradition, made up of small daily gestures, passion and joy in tending our land to obtain this joyful and elegant wine, capable of giving unforgettable sensations.

CLASSIFICATION

Recioto della Valpolicella
DOCG Classico Organic Wine 

VINTAGE

2021

NUMBER OF BOTTLES PRODUCED

1000

VINEYARDS

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

AGE OF VINES

30 years

PRODUCTION AREA

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

SOIL TYPE

Mainly limestone

GRAPES

40% Corvinone,
40% Corvina, 10% Molinara
Rossa, 10% Rondinella

YIELD

90 quintals for hectare. We select about 20% for drying. Every 100 kg of grapes produces 35 - 40 litres of wine.

VINIFICATION AND AGING

Hand-picked red grapes, selected in the vineyard to be dried for four months in wooden crates. Once crushed, they are cold macerated for ten days

and then spontaneously start fermentation with indigenous yeasts. It is then racked several times to stop fermentation and obtain a sweet wine. Matured for two years in French oak barrels, it is then bottled to continue its ageing process.

YEASTS

Indigenous local yeasts

TOTAL SULPHITES IN THE BOTTLE

Less than 50mg/l

ALCOHOL CONTENT

15,5 % vol.

TOTAL ACIDITY

6.3 g/l

RESIDUAL SUGAR

46 g/l

IDEAL COMBINATION

Dry sweets, soft cheeses and very fatty cold cuts.

SERVING TEMPERATURE

18 ° C

ORGANOLEPTIC DESCRIPTION

The nose is fruity, intense, with notes of black cherry, red berries and hints of violets, spices such as cinnamon and cocoa. The palate is sweet, balanced, fresh, with a slight savoury note.

