



SCAIA CORVINA

PRODUCTION AREA

Municipalities of Colognola ai Colli and Mezzane di Sotto (Verona).

TYPE OF SOIL

Colognola ai Colli: medium-textured with a gravel sub-base. Mezzane di Sotto: sandy, silty with a lot of white skeletal limestone.

VINEYARD ALTITUDE

200 - 300 m a.s.l.

GRAPES

Corvina 100%.

AGES OF VINES

3 - 10 years.

TRAINING SYSTEM

Guyot and Pergola.

VINE DENSITY

3,300 - 8,000 vines per ha.

YIELD

120 q. ha.

VINIFICATION

Plucking of the bunches with light maceration at 7-8 °C for 24 hours. **Fermentation:** alcoholic and malolactic at a controlled temperature, 22-23 °C in stainless steel. **Bâtonnage:** once a week until bottling. **Pressing:** soft with pneumo-press. **Stabilization:** cold.

AGEING

In stainless steel.

QUANTITY PRODUCED

45,000 bottles.

ORGANOLEPTIC EXAMINATION

Colour: ruby red with purple reflections. **Aroma:** floral aroma of red roses and pansies, fruity aroma of cherries, sour cherries, plums, greengages, woodland berries such as blackberries, redcurrants and blackcurrants, raspberries. **Flavour:** well balanced, tangy and fresh. Intense and with a good body despite its young lightness.

ALCOHOL

13% Vol.

ACIDITY

5.92 g/l.

RESIDUAL SUGAR

10 g/l.

PAIRING

First courses and risottos (even traditional Veneto cuisine such as flour dumplings with mountain cheeses, pasta with beans, risotto with sausage), red meats, roasts, mixed boiled meats of chicken, beef, tongue, cotechino, white meats and poultry in general, toasted polenta with herrings, mature cheeses.

SERVING TEMPERATURE

14 °C - 16 °C.

AGEING POTENTIAL

3-4 years.