

EDO'S CLASSIC METHOD SPARKLING WINE

GRAPES:

100% Corvina

AREA OF PRODUCTION

Two different areas: sandy, alluvial soil and tuffaceous, clayey soil.

VINEYARD

Some 10 year-old and some 35 year-old vines.

Training systems: Pergola and Guyot

YIELD PER HECTARE

About 12,000 kilos of grapes (8500 litres of wine)

WINEMAKING:

Roller crushing and immediate separation of the colourless must, racking off and fermentation at 20°C.

In January, when the dried Corvina grapes used to produce our Recioto della Valpolicella are crushed, a certain amount of must (which has been left overnight in contact with the grape pomace) is extracted in order to produce the *liqueur de tirage*.

With the addition of the *liqueur*, the wine reaches 30 grams/litre of sugar as well as the desired colour.

The wine is immediately bottled and the bottles remain for over one year in a dark room at a controlled temperature.

Once the *liqueur d'expédition* (extracted from the must obtained from the dried Corvina grapes of the following year) is added, the winemaking is completed. The wine can be packed. EDO'S is ready!

CHARACTERISTICS:

Alcohol 13.40 % vol.

Sugar: 14 grams/litre

Very small, persistent, mouth-filling bubbles; the wine has the colour of pink rose petals.

The bouquet is reminiscent of wild roses, black cherries and raspberries, and the intense flavour echoes perfectly the sensations on the nose.

SERVING SUGGESTIONS:

Italian-style hors d'oeuvres (raw ham and melon, salami and figs, etc.). It makes an excellent aperitif, or can accompany a meal of white or boiled meats. It gives a touch of class when drunk in company, even outside the context of a meal.

SOME ANALYTICAL DATA:

Alcohol	13.40
Sugar	14 g/litre
Total acidity	6.00
pH	3.30
Free and total SO ₂	22 - 85

