

TENUTA CASALETTI IN VAL D'ILLASI



Rosso Verona “Botte 81”

After considerable experimentation, working almost exclusively with old native grapes, this blend gave us some new, unexpected and exciting taste sensations.

A harmonious wine, with flavours of stewed fruit and spices, obtained by the vinification of slightly late-harvested grapes.

Botte 81 is a rich, mellow, full-bodied wine.

GRAPES:

Corvina, Oseleta and Croatina.

AREA OF PRODUCTION:

The hills of Illasi and Colognola ai Colli: calcareous marine rocks and alluvial soils.

TRAINING SYSTEMS:

Pergoletta Veronese (3500 vines per hectare) and Guyot (5000 vines per hectare).

YIELD PER HECTARE:

Around 7500 kg of grapes (5,000 litres of wine).

HARVEST PERIOD:

From the beginning of September to mid-October: all varieties are harvested after slight over-ripening.

WINEMAKING:

Crushing and destemming of the slightly late-picked grapes. The controlled fermentation temperature is between 22 and 30 °C. The fermentation and maceration last 15 days. After racking, the wine is transferred into oak barrels where it ages for over a year, undergoing malolactic fermentation; it spends a short period in stainless steel tanks and is then bottled.

SERVING SUGGESTIONS:

Botte 81 is ideal paired with red meat and game dishes, whether roast, braised or grilled. It is perfect with hard cheeses.

Serve preferably in large crystal glasses, at room temperature.

SOME ANALYTICAL DATA:

Alcohol	14.80
Sugar	9 g/l
Total acidity	5.70
pH	3.43
Free and total SO ₂	28 – 82

NUTRITIONAL DATA per 100 ml

Calories = **89.74**

Protein	g%ml	0.1
Carbohydrate	g%ml	0.9
Fat	g%ml	0
Alcohol	g%ml	11.84
Dietary fibre	g%ml	0
Saturated fatty acids	g%ml	0
Salt	g%ml	0
Cholesterol	mg/%g	0