

TENUTA CASALETTI IN VAL D'ILLASI

VALPOLICELLA DOC

GRAPES:

Corvina, Rondinella, Corvinone and Cabernet

AREA OF PRODUCTION:

The hills of Colognola ai Colli in the Illasi Valley; tuffaceous, clayey and calcareous soils; south-west facing and rising to approximately 200 m above sea level.

TRAINING SYSTEMS:

Pergola (3000 vines per hectare) and Guyot (4500 vines/45,000 buds/hectare).

YIELD PER HECTARE:

About 10,500 kg of grapes (7000 litres of wine), with summer pruning if necessary.

HARVEST PERIOD:

The harvest starts at the end of September; two passes through the vineyards and strict grape selection to ensure perfect ripening.

WINEMAKING:

Roller crushing and destemming; fermentation temperature no higher than 26 °C. Short maceration with frequent gentle pumping over, followed by early separation of pomace to ensure that the floral fragrances and the natural roundness of the fruit remain evident.

Fermentation is slowed down towards the end, but at a temperature of at least 20 °C to encourage the malolactic; this is followed by clarification, racking, stabilization, bottling and release for sale.

SERVING SUGGESTIONS

Italian *antipasti* (Parma ham and melon, salami and figs, etc...), white or boiled meats, or relatively simple dishes; worth trying with pizza.

SOME ANALYTICAL DATA:

Alcohol	12.75
Sugars	5 g/l
Total acidity	5.90
pH	3.40
Free and total SO ₂	26 – 78

NUTRITIONAL DATA per 100 ml

Calories = 75.23

Protein	g%ml	0.1
Carbohydrate	g%ml	0.5
Fat	g%ml	0
Alcohol	g%ml	10.20
Dietary fibre	g%ml	0
Saturated fatty acids	g%ml	0
Salt	g%ml	0
Cholesterol	mg/%g	0

