

VILLA CORDEVIGO

VILLA CORDEVIGO OSELETA

ROSSO VERONESE
INDICAZIONE GEOGRAFICA TIPICA



Classification: Rosso Veronese I.G.T.

Type of wine: dry red

First vintage produced: 2007

Production zone: the vineyard is on the Cordevigo Estate, at Cavaion Veronese, on the morainic hills of the hinterland of Lake Garda

Type of soil: clay mixed with pebbles

Grapes: 100% Oseleta, an indigenous Veronese grape variety with small bunches that are particularly suited to undergoing the appassimento (drying) technique. The name derives from the word “oselét” in the dialect of the Veneto, which means “little bird”, because this is a grape which, when ripe, is particularly tempting for the small wildfowl of the local countryside

Training system: Guyot

Yield per hectare: approx. 10.000 kilos

Harvest period: the second half of September

Vinification: drying of the grapes for 40-50 days, followed by fermentation and maceration

Maturation: it matures in tonneaux

TASTING NOTE

Colour: a deep purplish ruby, which takes on elegant garnet highlights with age

Nose: it is reminiscent of macerated red fruits and bilberry jam, as well as emanating hints of chocolate, flowers (violets) officinal herbs and spices

Flavour: the wine is warming, rounded and velvety, and caresses the palate. It echoes perfectly the sensations on the nose, reminding one of ripe red fruits (cherries, sour cherries and plums) and wild bilberry jam, as well as suggestions of pipe tobacco and walnuts. The initially slightly aggressive tannins become softer after a long period of bottle-aging

Serving suggestions: it goes particularly well with game or very mature cheeses; it is also an excellent wine for enjoying on its own after dinner

Note: thanks to its characteristics, it is a wine that has very good aging potential (at last 15 years)

Alcohol: 15% vol

Serving temperature: 18°-20°C