

CA' CARNOCCHIO VERONESE IGT



PRODUCER PROFILE

Owner: Scamperle Family
 Winemaker: Franco Scamperle
 Total acreage of vine: 49 (20 Ha)
 Winery Production: 130,000 bottles
 Region: Veneto

WINE DESCRIPTION

The Scamperle family has cultivated vineyards for generations. Le Salette currently consists of 49 acres in the best areas of the Valpolicella Classico. Ca' Carnocchio is one of their best vineyards, located in Fumane, in the heart of Valpolicella Classico. This wine lends itself to being aged for even 10-12 years or longer as its flavors continue to evolve.

TASTING NOTES

Ruby red with garnet reflections. Intense nose of mature fruit and spices with notes of ripe cherry, pepper, nutmeg and tobacco. Harmonious, round and elegant with great balance between alcohol noble tannins.

FOOD PAIRING

Excellent with grilled, boiled or roasted meat and aged cheese. Ideal also with Risotto "isolana" (with pork) and meat lasagna.

VINEYARD & PRODUCTION INFO

Vineyard location:	Fumane
Vineyard size:	2 Ha
Soil composition:	Cretaceous with good skeleton, rich in minerality
Training method:	Veronese pergola and Guyot
Exposure:	North-East
Elevation:	720 - 785 ft
Vines/Acre:	2,025/Ac
Vines planted:	1983 -2003
Harvest time:	End of September/Manual harvest, careful selection, grapes dried in aired rooms for 3 months
First vintage:	1990
Production:	9,000 bottles

WINEMAKING & AGING

Varietal composition:	90% Corvina and Corvinone, 10% Rondinella, Croatina and Oseleta
Fermentation container:	Stainless steel vats
Length of fermentation:	35 days at 64-77°F
Length of maceration:	20 days
Aging container:	French oak barriques
Length of aging:	24 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	1.2 g/L
Acidity:	5.9 g/L
Dry extract:	29.6 g/L

