

CAVAZZA

STORIE DI VIGNA DAL 1928

CORALLO

Tai Rosso Colli Berici DOC



SELEZIONI

Artisanal and limited produced, made with a local indigenous grape, handcrafted from specific single 1 ha (2.47 ac) small plots, facing south/southwest at an elevation of 180 m (590 ft).

TECHNICAL INFORMATION

AREA OF ORIGIN	Colli Berici Hills in the province of Vicenza. Named after the coral fossils found in the soil, that date back millions of years, when our hills were islands in the middle of a tropical sea.
SOIL TYPE	Iron-rich clay and limestone.
VARIETAL	Tai Rosso (indigenous grape that only grows in Colli Berici area. Tai Rosso is a relative of Grenache).
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	18 years
HARVEST PERIOD/METHOD	Mid-September/beginning of October, with a meticulous hand selection of the grapes.
WINE MAKING	On skins (in red)
PRIMARY FERMENTATION	About 8-10 days in stainless steel tanks at a controlled temperature of 26°C/78.8°F.
MATURING AND AGING	6 months in 3rd use 228 liter (60gal) French oak barrel.
FINING	6 months in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	13,0% Vol.
RESIDUAL SUGAR	3,2 g/l
TOTAL ACIDITY	5,3 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Brilliant ruby-red color.
BOUQUET	Delicate nose with hints of raspberry and wild rose.
TASTE	Smooth and harmonious full-flavored taste with a perfect level of tannin.
SERVING TEMPERATURE	14-16°C/57-60°F
SERVING SUGGESTIONS	A great accompaniment to first course dishes, such as pasta and rice with meat sauces, grilled red meat, braised or casserole white meat.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork

HOW TO DESCRIBE ON WINE LIST

"CORALLO"
Tai Rosso, Colli Berici DOC
(Veneto indigenous wine)

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