



Appellation: CUSTOZA DOC

Zone: Custoza (Sommacampagna, province of Verona)

Cru: n/a

Vineyard extension (hectares): 22

Blend: 40% Garganega - 30% Fernanda - 15% Trebbianello - 15% Trebbiano

Vineyard age (year of planting): Garganega 1911,2011 - Fernanda 1911,2010 - Trebbianello 1910,2010 - Trebbiano 1911,2010

Soil Type: Morainic

Exposure: South-east

Altitude: 160 meters above sea level

Colour: Yellow with greenish reflections

Nose: Floral notes

Flavour: n/a

Serving temperature (°C): 10

Match with: As an aperitif, shellfish, fish dishes

Average no. bottles/year: 65,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: The harvest is manual and the grapes are placed in boxes. The varieties are vinified separately as they ripen at different times (Trebbianello at the beginning of September, Fernanda in mid September, Trebbiano and Garganega at the beginning of October). The yield is approx. 65 hectolitres of wine/hectare.

Vinification and ageing: The varieties are vinified separately. Destemming and crushing of the clusters. Only the Fernanda grapes go through a cold maceration with the skins for a few hours before being pressed. The musts are clarified and they ferment for 10-15 days at a temperature of 18 degrees Celsius. The wines are left on the lees till January/February, the wines are then blended.

Awards: n/a

Estate History

Azienda Agricola Cavalchina is located in Custoza, a district of Sommacampagna, province of Verona. The estate was established at the beginning of the 1900s, when the first vineyards were purchased. The cellar was built later and part of it was used as a distillery of grape marc till 1967. In 1962 Cavalchina was the first winery to call the white wine of this area (a blend of Fernanda, Trebbiano and Garganega grapes) "Custoza" and to sell it in Rome and in Milan, the most important markets of the time. Only the grape varieties that are most suited for the area are grown, yields are kept low and only the best clusters go into the wine that is bottled. Modern technology is used in the cellar, but tradition is also respected. The wines produced are: Bianco di Custoza DOC, Bardolino DOC, Bardolino Chiaretto, Bardolino Superiore DOCG.





Appellation: BARDOLINO CHIARETTO DOC
Zone: Custoza (Sommacampagna, province of Verona)
Cru: n/a

Vineyard extension (hectares): 7

Blend: 55% Corvina - 35% Rondinella - 10% Molinara
Vineyard age (year of planting): Corvina 1911,2013 - Rondinella 1911,2013 - Molinara

Soil Type: Morainic

Exposure: South

Altitude: 160 meters above sea level

Colour: Light pink

Nose: Floral, golden delicious apples

Flavour: Sapid, full, citrus fruit, apple, peach, slightly bitter finish

Serving temperature (°C): 10

Match with: As an aperitif, fish dishes, salame, cured meats, truffle

Average no. bottles/year: 70,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: The clusters are picked two weeks before the grapes used for the production of red wine. The yield is approx. 60 hectolitres of wine/hectare.

Vinification and ageing: Vinification in steel. Brief maceration with the skins for 12/24 hours at 8/10 degrees Celsius. Clarification of the must. Fermentation for 15/18 days at 18 degrees Celsius. No malolactic fermentation

Awards: n/a

Estate History

Azienda Agricola Cavalchina is located in Custoza, a district of Sommacampagna, province of Verona. The estate was established at the beginning of the 1900s, when the first vineyards were purchased. The cellar was built later and part of it was used as a distillery of grape marc till 1967. In 1962 Cavalchina was the first winery to call the white wine of this area (a blend of Fernanda, Trebbiano and Garganega grapes) "Custoza" and to sell it in Rome and in Milan, the most important markets of the time. Only the grape varieties that are most suited for the area are grown, yields are kept low and only the best clusters go into the wine that is bottled. Modern technology is used in the cellar, but tradition is also respected. The wines produced are: Bianco di Custoza DOC, Bardolino DOC, Bardolino Chiaretto, Bardolino Superiore DOCG.





Appellation: BARDOLINO DOC

Zone: Custoza (Sommacampagna, province of Verona)

Cru: n/a

Vineyard extension (hectares): 7

Blend: 60% Corvina - 30% Rondinella - 10% Molinara

Vineyard age (year of planting): Corvina 1911,2013 - Rondinella 1911,2013 - Molinara 1911,2013

Soil Type: morainic

Exposure: South

Altitude: 150 meters above sea level

Colour: bright ruby red

Nose: Fruity with cherry and hard black cherry notes

Flavour: n/a

Serving temperature (°C): 16-18

Match with: pasta dishes, white meat, fresh water fish

Average no. bottles/year: 65,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: The yield is approx. 60 hectolitres of wine/hectare.

Vinification and ageing: Destemming and crushing of the clusters, fermentation for 72 hours at 28 degrees Celsius, the temperature is then lowered to 25 degrees Celsius for 24 hours. The wine is racked off and the alcoholic fermentation is completed after 8/10 days at 20 degrees Celsius. Malolactic fermentation. The wine then matures briefly in steel till March.

Awards: n/a

Estate History

Azienda Agricola Cavalchina is located in Custoza, a district of Sommacampagna, province of Verona. The estate was established at the beginning of the 1900s, when the first vineyards were purchased. The cellar was built later and part of it was used as a distillery of grape marc till 1967. In 1962 Cavalchina was the first winery to call the white wine of this area (a blend of Fernanda, Trebbiano and Garganega grapes) "Custoza" and to sell it in Rome and in Milan, the most important markets of the time. Only the grape varieties that are most suited for the area are grown, yields are kept low and only the best clusters go into the wine that is bottled. Modern technology is used in the cellar, but tradition is also respected. The wines produced are: Bianco di Custoza DOC, Bardolino DOC, Bardolino Chiaretto, Bardolino Superiore DOCG.





Amedeo

Imbottigliato all'origine da
AZIENDA AGRICOLA CAVALCHINA

Appellation: CUSTOZA SUPERIORE DOC

Zone: Custoza (Sommacampagna, province of Verona)

Cru: n/a

Vineyard extension (hectares): 3

Blend: 40% Garganega - 30% Fernanda - 15% Trebbianello - 15% Trebbiano Toscano

Vineyard age (year of planting): Garganega 1911,2013 - Fernanda 1911,2013 - Trebbianello 1911,2013 - Trebbiano Toscano 1911,2013

Soil Type: n/a

Exposure: South-east

Altitude: n/a

Colour: Yellow with greenish reflections

Nose: Floral with mineral notes

Flavour: n/a

Serving temperature (°C): 10

Match with: Fish dishes, white meat

Average no. bottles/year: 20,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: The yield is approx. 50 hectolitres of wine/hectare.

Vinification and ageing: Vinification and maturation in steel.

Awards: n/a

Estate History

Azienda Agricola Cavalchina is located in Custoza, a district of Sommacampagna, province of Verona. The estate was established at the beginning of the 1900s, when the first vineyards were purchased. The cellar was built later and part of it was used as a distillery of grape marc till 1967. In 1962 Cavalchina was the first winery to call the white wine of this area (a blend of Fernanda, Trebbiano and Garganega grapes) "Custoza" and to sell it in Rome and in Milan, the most important markets of the time. Only the grape varieties that are most suited for the area are grown, yields are kept low and only the best clusters go into the wine that is bottled. Modern technology is used in the cellar, but tradition is also respected. The wines produced are: Bianco di Custoza DOC, Bardolino DOC, Bardolino Chiaretto, Bardolino Superiore DOCG.





Appellation: BARDOLINO SUPERIORE DOC
Zone: Custoza (Sommacampagna, province of Verona)
Cru: n/a

Vineyard extension (hectares): 1

Blend: 60% Corvina - 25% Rondinella - 15% Marzemino and Barbera

Vineyard age (year of planting): Corvina 1911,2013 - Rondinella 1911,2013 - Marzemino and Barbera 1911,2013

Soil Type: Morainic

Exposure: South

Altitude: 160 meters above sea level

Colour: intense and bright ruby red

Nose: red fruit, cherries, hard black cherries

Flavour: n/a

Serving temperature (°C): 16-18

Match with: Pasta dishes, white and red meat dishes

Average no. bottles/year: 6,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: The harvest generally takes place at the end of October. The yield is approx.50 hectolitres of wine per hectare

Vinification and ageing: Destemming of the clusters. Vinification in steel. Alcoholic fermentation for 10 days at first at a higher temperature, then at a lower temperature. Marzemino and Barbera grapes are vinified separately and the fermentation lasts for 15 days. The wine is then blended after the malolactic fermentation. The wine matures in oak casks of a medium capacity (20 hectolitres) for six months minimum. Finishing in the bottle for 3 months.

Awards: n/a

Estate History

Azienda Agricola Cavalchina is located in Custoza, a district of Sommacampagna, province of Verona. The estate was established at the beginning of the 1900s, when the first vineyards were purchased. The cellar was built later and part of it was used as a distillery of grape marc till 1967. In 1962 Cavalchina was the first winery to call the white wine of this area (a blend of Fernanda, Trebbiano and Garganega grapes) "Custoza" and to sell it in Rome and in Milan, the most important markets of the time. Only the grape varieties that are most suited for the area are grown, yields are kept low and only the best clusters go into the wine that is bottled. Modern technology is used in the cellar, but tradition is also respected. The wines produced are: Bianco di Custoza DOC, Bardolino DOC, Bardolino Chiaretto, Bardolino Superiore DOCG.

