



The vineyards at Azienda Cavalchina

Veneto 2

CUSTOZA (District of Sommacampagna – Province of Verona)

MARCELLISE (Province of Verona)

MONZAMBANO (Province of Mantova)

Azienda Agricola Cavalchina (Bianco di Custoza DOC, Bianco di Custoza Superiore DOC, Bardolino DOC, Bardolino Chiaretto DOC, Bardolino Chiaretto DOC) – Azienda Agricola Prendina (Merlot Garda DOC, Alto Mincio Pinot Grigio IGT) – Azienda Agricola Torre d’Orti (Amarone della Valpolicella DOCG, Valpolicella Superiore DOC, Valpolicella Superiore Ripasso DOC, Rosso Provincia di Verona IGT):

“From November 2015, there was a period of abundant rain combined with mild temperatures. In these conditions there was a vigorous vegetative growth with a lot of bunches of grapes. However, from April onwards the temperatures were below average, almost freezing, with regular precipitations that partially erased the early vegetative growth acquired in the first months of the year. The situation continued until the end of May. The beginning of June was then characterized by a strong variability, with storms and an unusually low temperature for the period. Fortunately,

by the end of June, summer had almost settled in with higher temperatures, despite a persistent variability, with storms and occasional rainfalls. A summer-like weather continued, combined with the brief occurrence of some African anticyclones and many weather fronts.....The constant attention (in the vineyards) allowed us to keep the grapes healthy and to accomplish a full ripening with a good balance of acids and sugars. The harvest started on the 22nd of August, 5 days later than 2015. The end of August and the beginning of September were characterized by a dry, windy climate which fostered the ripening of the late varieties such as Corvina and Garganega. This summer-like weather carried on throughout the harvest, being interrupted only in mid-September by an atmospheric disturbance, which restored the temperatures to the usual level for the period thanks to a modest rainfall and the consequent solving of the problems related to drought; two other short and mild disturbances occurred in the first ten days of October.

The 2016 harvest lasted for two months, it ended on the 19th of October and was marked by an outstanding quality by virtue of a great sugar concentration which nonetheless did not damage the acidity. There is a good acidity level, despite the pH being slightly higher than last year. The wines present clear fragrances, an excellent expression of the varietal aspects and balance. Notably for the red wines, the good weather conditions allowed us to harvest at a full phenolic ripening and, as a consequence, the tannins show a good roundness and pleasantness.....”