

CORTE SANT'ALDA®

Azienda Agricola

Name	VALPOLICELLA DOC CA' FIUI
Origin	
Area	Val di Mezzane
Vineyards	Tamasotti, Bianchini, Rossetti and Cavallero
Hectares	4,8
Altitude	350 m a.s.l.
Exposure	South East
Soil	Poor and medium textured
Grapes	5% Molinara, Corvina 30%, Corvina grossa 50%, Rondinella 15%
Training system	guyot
Number of plants per hectare	6.500/9.300
Vineyard year	2004-2005
Average yield	90 q/he
Harvest	manual

Vinification	
Fermentation	With indigenous yeasts in 40 hl oak barrels
Temperature	Cellar temperature
Maceration	10/15 days
Ageing	In the same barrel of the fermentation, from 6 to 10 months

Analytics data	
Alcohol	12,5% by vol.
Dry extract	28 g/l
Acidity	5,8 g/l
Residual sugar	1,6 g/l
Bottle production	25.000

Service temperature	18/20°C
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Certifications



Biodinamic and Organic

