

CHELIDON RONDINELLA VENETO IGT

GRAPES:	Rondinella
GROWING AREA:	Veneto region- Commune of Cavaion Veronese
AGE OF VINEYARDS:	20 years
ASPECT AND ELEVATION:	South-facing at 190 metres
TRAINING METHOD:	Guyot
YIELD PER HECTARE:	90 q/ha
PLANTING DENSITY:	5,000 vines per hectare
ALCOHOL:	12%
SERVING TEMPERATURE:	15°C
RECOMMENDED GLASS:	Riedel, Overture series: Red Wine 408/00
CELLARABILITY:	3-4 years

TECHNICAL INFORMATION

The grapes are picked up at the end of September and the maceration lasts for 9 day. The cap is managed daily, with a délestage in the morning and a pumpover in the evening. After the wine is drawn off, it goes through malolactic fermentation which usually occurs in the following month.

Then the wine goes to 23 hl barrels, neutral oak for about 10 months.

The name of the grape, Rondinella, comes from “rondine”, in English swallow. That is why on the label are two swallows, whose tails become roots. Chelidon means swallow in ancient greek.

SENSORY INFORMATION

The colour is light ruby red.

Its bouquet is a blend of spicy nuances of cinnamon, black pepper and ripe, fresh fruit.

This wine is really unique as there are no other producers bottling Rondinella on its own.