

## **RODON CHIARETTO**

GRAPES:	Corvina 80% Rondinella 20%
GROWING AREA:	Veneto region- Communes of Affi and Cavaion Veronese
AGE OF VINEYARDS:	18 years , organic
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:	8-10°C
RECOMMENDED GLASS:	Riedel, Overture series: Red Wine 408/00
CELLARABILITY:	2-3 years

### **TECHNICAL INFORMATION**

The two grape varieties, Corvina and Rondinella, are vinified separately. They are given a cool-temperature, 6-8 hour maceration on the skins, which extracts just enough colour to give a lively, medium-bodied hue to the juice. The must then ferments at a cool 17°C. The finished wine matures on the fine lees in 50hl stainless steel tanks until the following spring, when it is bottled.

### **SENSORY INFORMATION**

Cherry red with rich purple highlights, Rodòn boasts a complex mosaic of well-defined, very fragrant aromas. Seductive notes of wild rose are the first to emerge, followed by nuances of wild strawberry and redcurrant that linger and complete an elegant bouquet. The palate displays an emphatic crispness and full body, the happy result of a perfect balance between ultra-savoury flavours and a tasty minerality, characteristics that are classic to this terroir, and excellent supporting tannins and acidity. The finish is notably lengthy, and nicely mirrors the aromas offered by the nose.

### **SERVING SUGGESTION**

Rodòn can be enjoyed throughout the meal, in particular with antipasti, light and delicately-flavoured meats, a wide range of fish soups, eggs, and young cheeses.