

RED WINE



TENUTA CHICCHERI



ALPOLICELLA SUPERIORE
CAMPO DELLE STRIE

It is made with slightly dried grapes. After the appassimento process, it is aged in French oak barrels for 24 months. It has an intense ruby red colour, pleasant perfume with aroma of red fruit and notes of cinnamon and pepper. Dry on the palate, it is elegant and persistent. It goes well with game and winged game, grilled red meat, roast meat.



Production area	Tregnago - VR
Soil	Limestone
Vineyard altitude	400 m a.s.l.
Vine density	9000 vines per hectare
Training system	Guyot
Grapes	50% Corvina , 30% Corvinone, 15% Rondinella, 5% Rebo and Sirah
Harvest	First 2 weeks of October, by hand
Drying	In a drying room with controlled humidity for about 90 days
Destemming	With whole grape
Maceration	Pre-fermentation cold maceration
Fermentation	In stainless steel tanks at controlled temperature
Pressing	Soft
Ageing	In 225 litre French oak barrels (second hand barrels) for 24 months
Bottle ageing	18 months
Colour	Intense ruby red
Bouquet	Cherry liqueur, small red fruit, plum, pepper and cinnamon notes
Flavour	Elegant, persistent
Serving temperature	16-18°
Food pairing	Wild games, roast meat, red meat, grilled meat
Alcohol	14,5%vol
Residual sugar	3-5 g/l
Total acidity	6,5 g/l
Ageing potential	15 years

CAMPO
delle
STRIE

TENUTA CHICCHERI
Località Chiccheri, 1
37039 Tregnago · Verona · Italy
Tel. +39 045 8774333 · Fax +39 045 8750489
e-mail: info@tenutachiccheri.it
www.tenutachiccheri.it