



Amedeo

Custoza Superiore

Denominazione di Origine Controllata



Grape Varieties: Garganega, Fernanda, (clone di Cortese), Trebbianello, (clone di Tocai), Trebbiano Toscano

This wine takes its name from Prince Amedeo of Savoia who fought in 1866 in the Third Italian War of Independence near the Cavalchina estate and is remembered on a memorial stone at the entrance of our winery.

Vineyards: The vineyards are located between 120 and 140 meters above sea level and they are south facing. The vine is trained in a single guyot. The morenic soil is a mix between limestone, clay and a small presence of gravel.

Harvest: Only the best grapes are selected and are harvested rigorously by hands according to the different ripening time of the four grapes that compose Amedeo. Years of experience have suggested various wine making techniques, leading to the ones to achieve an elegant and complex white.

Vinification: Vinification takes into consideration the different nature of the vines. Fernanda grapes are harvested in small trays and put in a refrigerated room until they reach -10/12°C and freeze. The temperature is then put back to 0°C and the grapes are pressed with their stalks. This way, the epithelium's cells get broken due to the freezing of the skin with a consequent releasing of the typical notes of this variety. Garganega grapes have a more elegant, but pronounced, personality which is perfectly expressed through a vinification with a light reduction which develops its typical mineral scents. For the Trebbiano and Trebbianello grapes instead a more traditional vinification is made to maintain their structure which supports the olfactive traits of Fernanda and Garganega. After a static clarification, the musts are fermented at about 16/17°C. Fine lees must be accurately moved and cared for to achieve the wanted quality level. Malolactic fermentation is prevented.

The blending is done at the end of May, and after a few months of bottle ageing the wine is released in September.

Tasting notes: Amedeo is rich, ample, deep and well-expressed wine. Complex on the nose with hints of exotic fruits combined with flower and citrus fresher notes. It has an extremely long palate which is enhanced over years. It does not shy away from well flavored foods.



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