

Comments of a Bon Vivant:

Ripe dark fruit and subtle spice, structured but elegant. Open it with grilled steak, roast lamb or a board of aged cheeses.

Corte Moschina Calcàreo Carménère



Corte Moschina farms in Roncà, in the eastern hills of Veneto, where ancient volcanic activity left behind basalt-rich soils that give the estate's Soave its flinty, savoury edge.

The estate works organically, with trellised vines, low yields and a preference for slow, even ripening. Alongside the volcanic Roncà parcels, Corte Moschina farms limestone-rich sites in the Colli Berici, where excellent drainage and a wide day-to-night temperature swing build elegance, fine structure and clear mineral character.



Vibe: *Dinner party*
Emotions/Occasions:
Elegance
Conversation

Corte Moschina Calcàreo Carménère



SKU: 136421

Region	Colli Berici, Veneto
Classification	Colli Berici DOC
Vintage	2021
Grapes	100% Carménère
Soil Composition	Rich in limestone, with a stony substrate
Vineyard Training	Trellised vines
Yield	35 hl/ha
Fermentation	On the skins for 7–10 days
Ageing	24 months in French barriques
Alcohol	14%
Residual Sugar	1.0 g/l
TA	6.5 g/l
Free SO2	15 mg/l
Total SO2	79 mg/l
Farming	Organic

VITICULTURE

The vineyards are planted on the limestone-rich slopes of the Colli Berici DOC in Veneto, where excellent drainage and a significant day-to-night temperature difference promote slow, even ripening.

The calcareous soils give elegance, fine structure and a distinctive mineral character.

SALES FACTS:

- *Organic viticulture*
- *A structured, elegant Carménère with ripe fruit and subtle spice*
- *24 months in French barriques*