Società Agricola Ca'Rugate

TECHNICAL INFORMATION SHEET

Wine Name	L'Eremita
Vintage	2008
Appellation	Recioto della Valpolicella DOC L'Eremita
Blend	40%Corvina, 30% Rondinella, 30% Corvinone
Origin of grapes	Montecchia di Crosara - Veneto region
Size of vineyard	Selection of grapes coming from 23 hectares
Treatments in vineyard	Organic treatments
Farming techniques	*Manual techniques*

Date of Harvest	Last two weeks of September
Method of Harvest	Hand picked
Method of Pressing	Soft pressing
Length of maceration	20 days
Fermentation Vessel	Stainless steel and in barriques
Malolactic Fermentation	Yes
Period of contact with fine lees	12 months
Yeasts	Natural yeast
Vinification method	The grapes are allowed to dry for 6-7 months then the wine remains to mature in wood for 10-12 months
Filtration and fining methods	Filtration at membrane
pH Level	3.42
Alcohol	13.50%
Residual Sugar	143 g/L

Time of ageing	10-12 months
Size of Barrels	225L barrique
Percentage of new barrels	30%
Barrel details	French oak
Length of time in bottle before release	6 months
Number of bottles produced	About 5,000

Tasting Notes

SERVING: A meditation wine for lingering at the end of a meal. Lovely too with cheese, especially gorgonzola; and a good partner for chocolatey desserts. Try it too in the traditional manner with the local "sbrisolona" biscuit (a variation on "Shortbread").

Vintage Notes

Warm vintage similar to the 2007 with a good concentration of tannins and sugar.