

Ca Nova Corvina Veronese Gorgo Organic 2022



Region

A wide and temperate agricultural region stretching from Venice to Verona and north to the Alpine foothills. In the west around Lake Garda, are the important generic wines - Valpolicella, Soave and Bardolino. Much of Italy's commercial Pinot Grigio and Merlot is grown further east, but the Glera grape makes the region's distinctly fashionable sparkling wine, Prosecco. However the recent popularity of Amarone and Ripasso has really re-established this region as one of Italy's best wine growing areas and quality is out of all recognition from the light carafe wines of the early 80's.

Producer

Gorgo was established in 1973 in the village of Custoza. Originally only 22 hectares, the estate now stretches over 60 hectares in the 'Bianco di Custoza' and 'Bardolino' production areas. The estate is owned and managed by Roberta Bricolo with a skilled viticultural team who have been in place for nearly 30 years. All the wines are hand crafted and of very high quality. The light, white soils of the region are full of pebbles and silt rich in calcium which gives the wines a distinctive mineral character.

Tasting Notes

Made from one of the grape varieties responsible for making the world famous Amarone wines of northern Italy; Corvina. Bursting full of notes of red fruit, in particular cherries and plums, and the aroma of spices and herbs. The result is a rich wine, with a fresh and fruity nose. The palate is smooth and balanced, with a savory character and good structure.

Food

Red meats, roasted or as beef tartare, soft cheeses.

Technical Information

Country	Italy	Dry/Sweet Style	Dry
Region	Veneto	Alcohol Content	13.5%
Grape(s)	Corvina (100%)	Closure Style	Diam
Type	Red	Organic/Biodynamic	Organic
Style	Light	Allergens	Milk: No Egg: No
Oaked Style	Oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-sustainable practices		



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