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CA AVIGNONE

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Technical Sheets

**CICALE** (wine aged on the lees, sur lie)

NAME OF WINE	<i>The name evokes the cicadas, a “local inhabitant” of the Euganean Hills which can be heard chirping especially at dawn and dusk, when everything is tinged with the golden-orange colour that is the same colour that distinguishes this wine.</i>
DENOMINATION OF ORIGIN	IGT (Protected Geographical Indication)
VINTAGE	2019, 2020, 2021
AREA OF PRODUCTION	Euganean Hills (Veneto)
TYPE OF SOILS	Marl, Clay, Volcanic Soil
ANNUAL PRODUCTION	Around 6'000 bottles
ALTITUDE OF VINEYARD	Starting from 50 m asl to around 200 m asl
VINEYARD AGE	Around 25 years old
N. OF HECTARES	Around 1ha
DENSITY OF PLANTINGS PLANTS/HECTARE:	2800-3000/ha
YIELD	50-75 quintals/ha
GRAPE VARIETALS	Glera 100%
VINIFICATION	Hand-picked grapes; macerated on the skins in stainless steel for 7-15 days with <u>no</u> temperature control and native yeasts
AGEING	10 months in steel tanks after racking at controlled temperature (23°C); in this phase spontaneous malolactic fermentation occurs Bottling with adding of non-fermented Moscato must; the second spontaneous fermentation with foaming happens in the bottle between must and native yeasts
AGEING IN BOTTLE	At least 2 months
NOTES	Unfiltered, only native yeasts, without added sugars, without additives. Cicale is a sparkling wine with a light bubble; the bottle has a natural pressure of 2,5 bar.
ALCOHOL	12.5%
TOTAL ACIDITY	3,4
RESIDUAL SUGAR	0 g/l
FORMAT	Bottle 0,75L
AWARDS	<b>Wine Hunter Awards 2022</b> Cicale 2020 Sui Lieviti IGT Veneto ROSSO (Score: 90-93/100) <a href="https://bit.ly/3yAVijf">https://bit.ly/3yAVijf</a>  CICALE 2019 was awarded by ONAV Verona with a score of 86 out of 100 during the 23th edition of the <b>SPARKLING WINE FESTIVAL 2021</b> .

<p>JANCIS ROBINSON'S REVIEW OF CICALÉ</p>	<p><i>Deep straw yellow that is a little hazy. Sweet, grapey nose with savoury, meaty hints and iodine notes. Softly perfumed bone-dry palate with savoury lemon fruit on the finish, soft but long and animating CO2. A good and distinctive aperitif.</i></p> <p><i>Drink: 2021 – 2023</i></p>
<p>TASTING NOTES</p>	<p>A very elegant orange wine with a unique fruity and aromatic bouquet, tantalising bubble, racy acidity, sapidity and minerality due to the marl-limestone soil.</p> <p>Eye: golden yellow hue with amber highlights. Nose: complex, elegant and fruity, it has a pleasant white-fleshed fruit scent (especially peach, pear, apple) with light notes of sage; if indigenous yeasts are mixed, the bread crust is emphasised. Palate: fresh and agile wine with a delicate and appetising bubble; it is endowed with good acidity and marked flavour which is primarily due to the characteristics of the Euganean Hills volcanic soil which is composed of 50% marl and 50% clay. The wine can be tasted in two different ways, for two different experiences:</p> <ol style="list-style-type: none"> <li>a. With the yeasts deposited, finding a transversal and balanced wine for the whole meal.</li> <li>b. With the yeasts in suspension, with a clear accentuation of the wine's citrus character, making it a unique accompaniment to fried and leavened dishes.</li> </ol> <p>Ideal with: cheese, fish, ham, pizza, bread and leavened food, fried dishes</p>

### 3TINTO

NAME OF WINE	3Tinto; the name refers to the 3 grape varieties which combine to make this wine: a Bordeaux blend of Merlot, Cabernet Sauvignon and Carmenère
DENOMINATION OF ORIGIN	IGT (Protected Geographical Indication)
VINTAGE	2019, 2020, 2021
AREA OF PRODUCTION	Euganean Hills (Veneto)
TYPE OF SOILS	Marl, Clay, Volcanic Soil
ANNUAL PRODUCTION	8'000 -12'000 bottles
ALTITUDE OF VINEYARD	Starting from 50 m asl to around 200 m asl
VINEYARD AGE	50% more than 30 y.o. and 50% new plants
N. OF HECTARES	1.6 ha
DENSITY OF PLANTINGS PLANTS/HECTARE:	2800/3000
YIELD	50-75 quintals/ha
GRAPE VARIETALS	Merlot (48%), Cabernet Sauvignon (35%), Carmenère (17%)
VINIFICATION	Hand-picked grapes; macerated on the skins in stainless steel for 18-20 days with <u>no</u> temperature control and native yeasts
AGEING	10 months in concrete tanks after racking at controlled temperature (28°C); in this phase spontaneous malolactic fermentation occurs
AGEING IN BOTTLE	3 months
NOTES	Unfiltered, no added yeasts, no additives
ALCOHOL	13%
TOTAL ACIDITY	5,10
RESIDUAL SUGAR	1,5 g/l
SULPHITES	46 mg so2
FORMAT	Bottle 0,75L, Magnum 1,5L, Jéroboam 3,0L
AWARDS	3Tinto 2019 IGT gained the Gold Medal in the 16 <sup>th</sup> and 17 <sup>th</sup> edition of the international wine competition “ <b>Emozioni dal Mondo</b> ” with a score of 87.26 ( <i>very good</i> ) out of 100. <a href="http://www.emozionidalmondo.it/en/winners">http://www.emozionidalmondo.it/en/winners</a>
JANCIS ROBINSON'S REVIEW OF 3TINTO Link: <a href="https://www.jancisrobinson.com/articles/italian-new-releases-part-3-friuli-and-veneto">https://www.jancisrobinson.com/articles/italian-new-releases-part-3-friuli-and-veneto</a>	<i>Impenetrable, blackish crimson. Distinctive, enticing, savoury spicy blackberry nose with chalky cassis notes and hints of bell pepper. It becomes sweetly perfumed with aeration. Supple, crushed blackberry and blueberry fruit palate that has a certain lightness of touch. Succulent acidity and velvety tannins. Something for right now but still has class. Drink this at a coolish 16 °C. That might seem fiddly, but it is really worth it.</i> Score: 17

TASTING NOTES	<p>Eye: intense and deep ruby red colour.</p> <p>Nose: complex, elegant and fruity, with hints of blackberries and blueberries, a scent of balsamic and cut grass.</p> <p>Palate: although it is a fresh and agile wine it has a good structure, evident but smooth tannins, softness and intense aromatic persistence. It has a marked acidity, flavour and minerality due to the characteristic volcanic soil of the Euganean Hills.</p> <p>Ideal with: red meats, roasts, braised meats, red-meat first courses, wild boar dishes.</p>
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**3TINTO *Riserva***

DENOMINATION OF ORIGIN	PDO
VINTAGE	2019
AREA OF PRODUCTION	Euganean Hills (Veneto)
TYPE OF SOILS	Marl, Clay, Volcanic Soil
ANNUAL PRODUCTION OF BOTTLES	Around 2'000 bottles
ALTITUDE OF VINEYARD	Starting from 50 m asl to around 200 m asl
VINEYARD AGE	50% more than 35 y.o. and 50% new plants
YIELD	45 quintals/ha
GRAPE VARIETALS	Merlot (32%) Cabernet Franc (36%) Cabernet Sauvignon (32%)
VINIFICATION	Hand-picked grapes; macerated on the skins in stainless steel for 18-20 days with <u>no</u> temperature control and native yeasts
AGEING	10 months in concrete tanks after racking at controlled temperature (28°C); in this phase spontaneous malolactic fermentation occurs
DECANTING	12-15 months in used oak barrels: 6 months in separate barrels for each grape varietal, then mixed together
AGEING IN BOTTLE	1-2 months
NOTES	Unfiltered, no added yeasts
ALCOHOL	14,46%
TOTAL ACIDITY	6,1 g/l
RESIDUAL SUGAR	0 g/l
SULPHITES	Total Sulphites 62 mg/L; Free Sulphites 28 mg/L
FORMAT	Bottle 0,75L, Magnum 1,5L, Jéroboam 3,0L
AWARDS	<b>Wine Hunter Awards 2022</b> 3Tinto Riserva 2019 DOC Colli Euganei ROSSO (Score: 90-93/100) <a href="https://bit.ly/3SYDI6n">https://bit.ly/3SYDI6n</a>
TASTING NOTES	Eye: intense, deep and persistent ruby red colour with orange highlights. Nose: complex, elegant and fruity, with hints of berries and a balsamic and cut grass hint and intense tertiary aromas (brushwood, wood). Palate: intense, persistent and complex; soft, with well-integrated polished tannins, and character. It has a marked acidity, flavour and minerality due primarily to the characteristics of the Euganean Hills volcanic half-marl half-clay soil. A limited edition, this organic 14-month oak-aged Bordeaux blend will enchant you with its balance, elegance and complexity. Ideal with: red meats, roasts, braised meats, red-meat first courses, wild boar dishes, spicy foods.