

corvée

Famèi

Rhine Riesling



MUNICIPALITY
Altavalle

ALTITUDE
790 m slm

LATITUDE
46° 11' 31" N

LONGITUDE
11° 14' 34" E

Famèi

Rhine Riesling

CORVÉE | TRENINO D.O.C.

FAMÈI | VINEYARD

The nobility of Rhenish Riesling is revealed in extreme climates, which in Val di Cembra is found at the highest altitudes. Faithfully to this dictate, Famèi is grown on a bold vineyard at 790 m a.s.l., a place accessible only to hands equipped with generational experience and sensitivity, the hands of farmers who still maintain an intense bond with the mountains. This is a hard-working and devoted relationship that recalls the "famèi" (humble and industrious farmers who lent their work to wealthier families) from the end of the 19th century.

FAMÈI | WINE

The color is straw yellow with golden hues. On the aromatic side there is a subtle hint of bergamot together with aromas of wisteria and jasmine. On the gustatory side, very light hints of flint, moss and mountain pine resin combine with the concentration and clarity of the porphyry soils of Cembra. The aftertaste combines sweetness and freshness, thus representing the typical elegance of the high Dolomite peaks.

FAMÈI | VINIFICATION

Manual harvest in the second ten days of October, soft pressing in an inert atmosphere, static decantation of the must, fermentation at controlled temperature in stainless steel tanks, lees aging for about 10 months in French oak second and third passage "tonnaux", bottle-ageing for about 6 months before selling.

Famèi, the nobility of extreme climate

VINEYARD NAME

Famèi

EXPOSURE

South

SURFACE AREA

0.372 hectares

YEAR OF PLANTING

2007

VARIETY

Rhenish Riesling

ROOTSTOCK

Kober 5 BB and SO4

CLONES

Gm 239, Gm 198-30, cl. 49

PLANTING DISTANCES

2.20 x 0.70 m

TRAINING SYSTEM

Simple unilateral Guyot

PLANTING DENSITY

6,250 vines/hectare

PRODUCER

Michele and Mauro Nardin