



CA AVIGNONE

CICALE

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) Veneto
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
LIFESPAN	Wine develops until 5 years since foaming
NOTES	Wine aged on the lees, sur lie 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
JANCIS ROBINSON'S REVIEW OF CICALE	<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> <i>Drink: 2021 – 2023</i>



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<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">a. With the yeasts deposited, finding a transversal and balanced wine for the whole meal.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. <p>Ideal with: cheese, fish, ham, pizza, bread and leavened food, fried dishes</p>
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