

CASCINA PENNA-CURRADO

Verduno Pelaverga DOC

Pelà

Denominazione di origine controllata



VARIETY: 2025



Pelaverga Piccolo
100%

VINEYARD: La Morra. The Pelaverga vineyard is located along the ridge running from La Morra toward the municipality of Verduno, within the small and exclusive production area of Verduno Pelaverga DOC. The vines are approximately 15 years old.

WINEMAKING: After harvest, the grapes are cooled and then crushed, completely destemmed, ensuring 100% whole berries with no stems present. The cooling process is intended to slow the onset of spontaneous fermentation, which begins gradually after approximately seven days. Fermentation proceeds without temperature control and never exceeds 28°C (82°F), lasting for about 15 days. Winemaking is intentionally simple with minimal intervention, involving only one punch-down per day or a brief pump-over.

Once alcoholic fermentation is complete and all sugars have been consumed, the wine is drained off the skins without any post-fermentation maceration. Malolactic fermentation occurs naturally and is completed the following spring.

TASTING NOTES: Light ruby red in color with bright cherry-red highlights.

The bouquet is intense and fragrant, offering floral notes of violet along with aromas of cherry and fresh red berries, complemented by a distinctive and pronounced spiciness of white and green pepper, with subtle hints of coriander.

On the palate, the wine is dry, fresh, and elegant, with delicate tannins, excellent drinkability, and a light to medium-bodied structure. The finish is harmonious, persistent, and distinctly spicy.