

Ca' Carnocchio Veronese IGT 2014

Le Salette



PAIRS WITH



SCORE

90

From a cooler vintage, the 2014 Ca' Carnocchio is slightly less concentrated in terms of mouthfeel and runs just a moderate length. This is a more subtle and downplayed presentation of a 90% Corvina and Corvinone blend with 10% Croatina, Rondinella and Oseleta. Aged in barrique for 18 months, the bouquet brings out blackberry preserves, exotic spice, moist chewing tobacco and campfire ash. The Ca' Carnocchio is made with dried grapes that see three months of appassimento. It could pair well with a lighter meat dish, even a breaded veal steak. There were 12,000 bottles made.

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Wine Advocate, August 2019



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