



No other land could
have been the inspiration
for SORÉ, the rosé
from Valtènesi.

SORÉ - 2020 -

Vino Rosé della Valtènesi

prodotto con
uve selezionate di
Groccello Gentile,
Marzemino,
Sangiovese e
Barbera, coltivate
nei nostri vigneti
nelle migliori
esposizioni
rivolte verso
le soavi brezze
del lago di Garda.

La dolcezza
della nostra
riviera si
riverbera
nella soavità
di questo vino
che si distingue
per la sua
delicatezza,
nonché per
il suo accento
di intensità che
lo rende ancora
più memorabile.

VALTÈNESI
RIVIERA DEL GARDA CLASSICO D.O.C.



CA' VERA

SORÉ, a new way



of thinking ROSÉ.



CA' VERA

Valtènesi is a unique land, highly appreciated from ancient times. It is said that the name comes from **Vallis Atheniensis**, because of the Athenian settlers that followed the Roman army.

With south-east sun exposure, this land enjoys extremely favourable conditions, where **Lake Garda**, with its mild breeze, affects the microclimate, whereas moraine hills alternating with plain areas allow Mediterranean type cultivations.



These extraordinary conditions are essential for the birth and development of a wine that has always found in rosé its best expression.

Soré, is the summation of the tradition of the rosé culture from this special land and the ability, vision and expertise of **Ca' VeRa**.

The result is a wine that stands out for its gentleness, as well as for its intense touch that makes it even more memorable.

WHITE TRUNCATED CONE BOTTLE WITH CORK



750 ml



375 ml

DESIGNATION OF ORIGIN: Valtènesi.

BLEND: Gropello Gentile 35%, Marzemino 35%, Sangiovese 15%, Barbera 15%.

SOIL STRUCTURE: gravelly moraine with presence of clay.

HARVEST: rigorously carried out by hand at sunrise, when the air is fresher and fruit temperature is lower to preserve the crispiness of the grape skin.

VINIFICATION: the technique used is the “teardrop” vinification, i.e. the pure free-run juice resulting from static draining before fermentation, which gives rise to a must that can be considered the “heart of the grape”.

FERMENTATION: low temperature in stainless steel with periods of time on yeast for another 3 months.

TASTING

COLOUR: very light pink of a newly bloomed rose, almost pearl-like, characteristic of the uncompromising respect for the free-run must during the slow draining.

AROMA: enticing, slightly spicy and subtle with fresh elegance. Fruity peach notes from the vineyard. Light notes of hawthorn flowers, grapefruit and pomegranate.

FLAVOUR: silky texture, harmonious, wide-ranging, persistent and sapid. Long-lasting finale with a very light aftertaste of bitter almond.

RECOMMENDED TEMPERATURE:

10-12 °C.

ITEM	VOL.	EAN CODE	PACKAGE	PACKAGE CODE	PALLET	PALLET COMPOS.	TOT. BOTTLES
Soré	750	8055773030015	6 bottles	80557730300086	80x6	20x4	480



CA' VERA

Ca' VeRa selects rosé wines from **Valtènesi** starting from the great passion for this type of wines and the wine expertise of its owners.

Soré is a gentle, yet intense wine that easily pairs with aperitifs and light first courses, but also with fish main courses and even pizza.



CA' VERA

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