

# SUADELA

COLLEZIONE DEGLI ENOLOGI

R A P S O D I A   I N   R O S S O   I I   V D I

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by C o t a r e l l a

SUADELA's second Rapsodia in Rosso celebrates the best of Italy's north, south and center – for each comprising the very best expressions of the 2018 vintage. The humble designation 'Vino d'Italia' is certainly deceptive, as this wine transcends any single region and denomination.

Riccardo Cotarella orchestrated in his own family *cantina* an exotic and truly unique blend, consisting of Aglianico from volcanic soils of Guardia Sanframondi in Campania (33%); Cabernet Sauvignon from calcareous soils of Montevercchio in Umbria (34%); and Corvina from clay and marl soils of Fumane in Veneto, dried for three months per the local tradition (33%).

Each grape fermented separately in stainless steel to preserve the fruit, and subsequently matured – also separately – for 12-18 months in new French *barriques*. The Aglianico lends the structure to the wine, the Cabernet Sauvignon the colour and mouthfeel, and the Corvina the richness of the fruit.

Deep, ruby color with purple hue. A concentrated nose of mulberry, plum, sweet, ripe black fruits such as blackberry and cassis, blackcurrant, nutmeg and Sechuan pepper. On the palate, the wine is full bodied, with firm but ripe tannins adding layered complexity to the mid palate. Notes of flint, black cherry, compote and violet. Balanced, refreshing acidity, appealing oak complexity. Ready to drink through 2030.