



VALPOLICELLA DOC

A young and vibrant red wine that reflects the true soul of the land it comes from: Valpolicella.



GRAPES:



60% Corvina

20% Corvinone

20% Rondinella



STYLE:
dry red wine



BOTTLE:
1 lt



SERVING
TEMPERATURE:
14° | 16° C



ALCOHOL
11,50% vol

VINEYARD

Location: Situated in Valpolicella at an altitude of around 100 to 250 metres. Soil type: very varied, predominantly clay-loam with some chalk and some volcanic soils. Grass in between vines. Training system: double pergolella Age of vines in production: 15 to 25 years. Number of buds per vine: 18. Planting Density: 3,300 vines per hectare. Yield per hectare: 100 hl.

PRODUCTION

Harvest: hand picked in late September.
Vinification: Destemmed and gently pressed
Fermented at around 25° to 28° C, then 7 days maceration. Full malolactic fermentation and maturation in stainless steel.

TASTING NOTES

Colour: ruby red with violet hints. Nose: lots of red berry fruit with spicy notes Flavour: medium bodied, velvety with balanced tannins and a warm dry finish.

FOOD MATCHING

A good match with pasta, meat dishes and cheeses.