

## VALPOLICELLA DOC

It is the red wine, young and directly that preserve the authentic soul of the earth in which he is born: the Valpolicella.



750 ml



Corvina 60%  
Corvinone 20%  
Rondinella 20%



dry red wine

### ANALYSIS

Alcohol 12.50% Vol.  
Residual Sugar 5.50 g/l  
Total acidity 5.75 g/l  
Total dry extract 25.00 g/l  
pH 3.32



### VINEYARD

Located in the heart of the Valpolicella Classico at an altitude between 100 and 250 meters above sea level. Soil type: varied, predominantly clay-loam, partly calcareous, partly of volcanic origin. Grass sward between vines. Training system: Double Pergoletta. Age of vines in production: from 15 to 25 years. Buds per vine: 18. Planting density: 3,300 vines per hectare. Yield per hectare: 100 hl.



### PRODUCTION

Harvest: hand picked in the end of September. Vinification: Destemmed and gentle pneumatic pressed. Fermentation at around 25° and 28° C then 7 days maceration. Full malolactic fermentation. Maturation in stainless steel vats. Natural stabilization.

### TASTING NOTES

Colour: ruby red with violet hints. Nose: combination of red fruits, vinous and spicy. Flavour: dry, warm, medium bodied, velvet and balanced tannins.



### FOOD MATCHING

All pasta, meat dishes and cheese.  
Serving temperature: 16-18 °C.