



VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA SUPERIORE

GRAPES AND VINEYARD

Production Area:

The vineyards are located in Tregnago. Altitude between 350 and 560 meters a.s.l.

Grape varieties:

Corvina between 55% and 65%
Corvinone between 25% and 35%
Rondinella between 5% and 30%

Vineyards details:

Vines with an average age of 10 years. Sun exposure: North-South and East-West. Soil composition: calcareous marls. Training system: Guyot. Vines density 6.000 cp/ha. Yield per ha: among 6 and 7 tons. The vineyards are certified for respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

The harvest usually begins at the end of September. The grapes are selected and hand-picked.

Vinification and ageing:

The grapes are moved to the winery, destemmed and pressed. The fermentation takes place in stainless steel tanks and lasts about 15 days. Temperature, during this phase, raises to 20°-24° C.

At the end of the fermentation, the wine is run off its skins gently pressed, and goes into stainless steel tanks for a few months before bottling.

Vintage: 2018

Tasting notes: Intense ruby-garnet colour. On the nose it is fruity and intense and bring to mind flavours of ripe cherries and sour cherry, spices such as pepper, cloves and cinnamon. At the end hints of barley candy and liquorice. On the palate it is sapid with pleasand soft tannins. Well structured.

Food pairings: It perfectly pairs with ragout entrees, grilled or roasted beef. It perfectly combines with cold cuts and medium aged cheeses.

Serving temperature:
16° - 18° C

TECHNICAL DETAILS
Alcohol content: 13,50% vol.
Total acidity: 5,48 gr/l
Dry extract: 28,50 gr/l
Residual Sugar: 5,48 gr/l



750 ml

