



## VALPOLICELLA

### DENOMINAZIONE DI ORIGINE CONTROLLATA

#### GRAPES AND VINEYARD

##### Production Area

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

##### Grape varieties

Corvina between 55% and 65%  
Corvinone between 25% and 35%  
Rondinella between 5% and 15%

##### Vineyards details

Vines from 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: between 6 and 7 tons. The entire estate is certified for its respect for biodiversity according to "bio-diversity friendly" criteria.

#### WINE MAKING AND AGEING

##### Harvest:

The harvest usually starts at the end of September. Grapes are selected and hand-picked.

##### Vinification and evolution:

The grapes are destemmed and pressed. Fermentation takes place in stainless steel and lasts about 15/20 days. Temperature is controlled during the whole phase and remains between 20° and 24° C.

Once the fermentation is finished, the wine is run off its skins, and goes into stainless steel tanks for a few months remaining on its lees until bottling.

Vintage: 2018

Tasting notes: Purple red. Intense aromas of black cherries. Hints of bitter almonds and ripe fruit. Full bodied, intense and soft tannins. Long aftertaste.

Food pairings: A red wine which could be paired with all the Mediterranean recipes.

Serving temperature:  
16° - 18° C

#### TECHNICAL DETAILS

Alcohol content: 13% vol.  
Total acidity: 5,30 gr/l  
Dry extract: 28,80 gr/l  
Residual Sugar: 6,30 gr/l



l 750 ml

