



VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES AND VINEYARD

Production Area

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

Grapes varieties

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

Vineyards details

The vines have an average age of ten 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 entire estate is certified for its respect of biodiversity according to “*biodiversity friendly*” criteria.



WINE MAKING AND AGEING

Harvest

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

Vinification and Ageing

The grapes are destemmed and pressed. Fermentation takes place in inert vessels 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 inert vessels for a few months remaining on its lees until bottling.



Vintage 2019

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

Alcohol content: 13% vol.
Total acidity: 5,80 gr/l
Dry extract: 28,80 gr/l
Residual sugar: 6,00 gr/l

