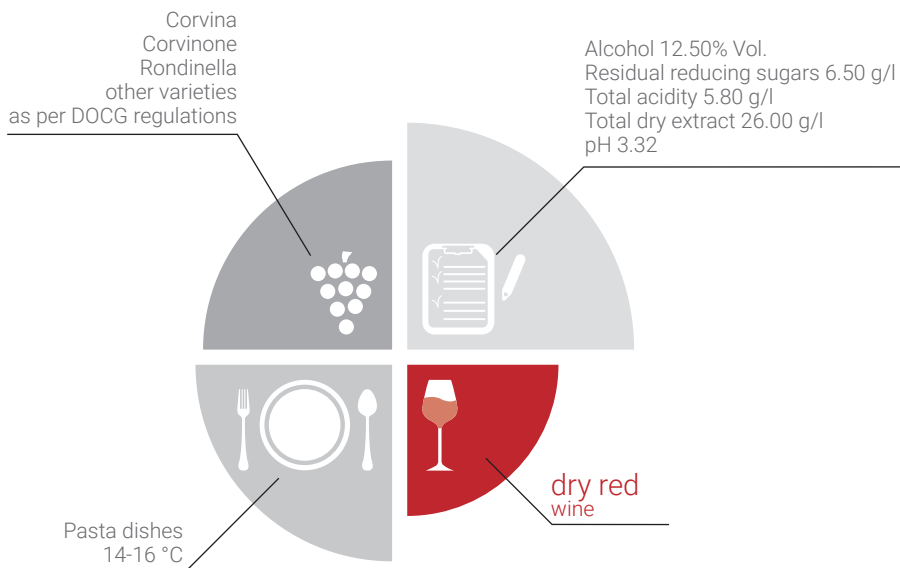


# VALPOLICELLA

## DOC CLASSICO

### BIO



*This authentic wine comes from the organic vineyards located on the highest hills of the Valpolicella Classico zone and reflects the values of tradition and sustainability at the base of our production philosophy.*

#### VINEYARD

Location: the heart of the Valpolicella Classico zone.

Altitude: 250-400 metres a.s.l.

Soil type: varied, clay-loam, moderately chalky and rich in texture.

Grass sward between vines.

Training system: Pergoletta Doppia.

Age of vines in production: 6-40 years.

Buds per vine: 18.

Density: 2,500-3,500 per hectare.

Yield per hectare: 60 hl.

#### PRODUCTION

Harvest: in the end of September exclusively by hand. Vinification: destemmed and gentle pneumatic pressed. Fermentation temperature between 25 and 28 °C. Maceration for 7 days. Malolactic fermentation completed. Conservation in stainless steel. Stabilization: natural.

#### TASTING NOTES

Colour: ruby red with violet hints.

Perfume: combination of red fruits, vinous and spicy.

Flavour: dry, warm, medium bodied, velvet and balanced tannins.



# VIVALDI