



VALPOLICELLA DOC CLASSICO

This is the young and immediate red wine that encloses the authentic soul of the land it comes from: Valpolicella Classico.

Colour: ruby-red with purple hues. Bouquet: combinations of red and spicy fruits, vinous. Taste: dry, warm, medium-bodied, velvety and balanced tannins.

THE VINEYARD

Located in the Valpolicella Classica area. Altitude between 100 and 250 metres above sea level. Soil type: very varied, mainly clayey-limey, partly limestone, partly of volcanic origin. Grassed vineyard. Training system: double pergoletta. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: 18. Planting density: 3,300 vines per hectare. Yield per hectare: 100 hl.

FOOD PAIRINGS

It pairs well with pasta dishes, meats and aged cheeses.

VINTAGE 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts, which reduced production. This factor allowed a homogeneous maturation, with high sugar values that led to the production of complex and intense wines.



GRAPES:

60% Corvina
20% Corvinone
20% Rondinella



STYLE:
dry red wine



BOTTLE:
750 ml



SERVING
TEMPERATURE:
14° | 15° C



ALCOHOL
12,50% vol

PRODUCTION

Harvest: end of September, exclusively hand-picked. Crushing with de-stemming of the grapes. Fermentation, then aged in steel. Stabilisation: natural.