



Valpolicella DOC Classico

RED WINES



Alcohol: 13% vol.

Area of Production: Region: Veneto. Classic area of Valpolicella north of Verona. Estate in the hills near the village of S. Ambrogio di Valpolicella.

Grapes: From red grapes Corvina (60%), Rondinella (35%) and other varieties (5%). System of growing: traditional with pergola and espalier.

Soil Composition: Calcareous and argillaceous grounds of glacial and alluvial origin.

Vinification and Production System: Soft pressing, fermentation for 6-7 days at controlled temperature (20-22°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

Organoleptic Description: Dry, full-bodied and intense red wine.

Color: Intense ruby red.

Bouquet: Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds.

Taste: Dry, full-bodied and velvety.

Serving Temperature: To be served at room temperature (18-19°C.).

Preservation: The wine can be aged for 4-5 years after the grape-harvest. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for roasts, grilled meat, game and mature cheeses.

TECHNICAL DETAILS:

Total acidity: 5.20 g/l

Sugar: 8,90 g/l

Total SO2: 98 mg/l

Free SO2: 28 mg/l

Net dry extract: 26,8 g/l

Volatile acidity: 0,30 g/l