

Valpolicella

DOC Classico



Alcohol: 12.5% vol.

Area of Production: Region: veneto. Hilly moraine on the eastern shores of Lake Garda.

Grapes: Red grape Corvina (80%) with a mix of different native red grapes (20%). Grapes are harvested after a short overmaturation period (8-10 days). System of growing: espalier with guyot.

Soil composition: Argillaceous of morainic origin.

Vinification and Production System: Soft pressing, then fermentation for 8-9 days at controlled temperature (22-24°C.), preservation in thermoconditioned inox tanks and cold bottling in sterile bottling line.

Organoleptic Description: Fruity wine with a complex structure and very rich color. Soft, full-bodied and armonic taste.

Color: Intense dark red.

Bouquet: Fruity, typical and intense.

Taste: Soft, full-bodied and harmonious.

Serving Temperature: To be served fresh at 15-16° C.

Preservation: Can be aged for 3-4 years. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Perfect with tasty first courses (especially pasta), meat and cheese.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
7.00 g/l	5.50 g/l	0.30 g/l	95 g/l	27 g/l	26.0 g/l

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