



Valpolicella Doc

This wine with a dry harmonious flavour and a rich, ruby red colour is the product of the vinification of the finest grapes cultivated in the Valpolicella hills.

GRAPE VARIETIES

Corvina, Rondinella, Molinara, old indigenous grapes and other recommended varieties to finish.

VINEYARD: geographical position and characteristics

The vineyards are located in the northwest part of the arc of hills in the province of Verona and have an average age of 30 years. The soil is hilly, Neolithic, calcareous, thin and stony.

SYSTEMS: method and density

All pergoletta Veronese, with more than 3,500 vines/hectare.

VINTAGE: time and method

Mid and late September, with manual harvesting.

VINIFICATION

When the grapes reach the cellar they are destemmed and crushed. The must and marc are then fermented in special heat-controlled tanks with a temperature of about 20°C and a device for punching the cap until the colour and bouquet in the flower must alone have been extracted without any need for pressing.

VALPOLICELLA & CUISINE

Excellent with flavoursome starters, such as soppressa veneta (salami from the Veneto region), or first courses with egg pasta and beef ragù sauce. Also goes well with white and red meats, game birds and ground game. Serve at 16-18 °C.

BOTTLE: analytical data on bottling

Alcohol	12.22
Residual sugar	4 grams/litre
Total acidity	5.35
Net extract	25.30