

Valpolicella



# Valpolicella

DOC

## Production area

From the hills of Cazzano di Tramigna in the Valpolicella DOC, a small hamlet not far from Soave.

## Production technique

The grape harvest, exclusively by hand, starts in October and all the grapes are collected in crates of no more than 20 kg. After crushing, fermentation takes place at temperatures between 25°C and 28°C for 10-12 days, with pumping over the cap three times a day for 15-20 minutes. Storage and ageing of the wine takes place in steel barrels for about four months.

## Colour

Ruby, with violet when young.

## Bouquet

Full of fruit: sour black cherries, blackberries, and ripe red cherries, with hints of balsam and spice and the slightest suggestion of herbaceousness. The aroma is rich and intense, but with great finesse.

## Tasting notes

It is highly structured, harmonious, and delicate, with a long finish. The refreshing acidity balances out the wine's alcohol, and the tannins are dense yet fine.

## Serving temperature

12 - 14 °C

## Food pairing

It is perfect paired with important first dishes, meats and game.

## Varietal content

Corvina 75%	Corvinone 15%
Rondinella 5%	Molinara 5%

Total acidity	5,70 g/l of tartaric acid.
Alcohol level	12,50 % by vol.
Residual sugar	1,80 g/l
PH	3,40
Extract	29 g/l