



VALPOLICELLA CLASSICO D.O.C.

Classification: Valpolicella Classico DOC

Variety: Corvina Veronese and Corvinone and other autochthonous varieties.

Provenance: Jago (Negrar in Valpolicella) and Figari (Marano di Valpolicella), hilly areas in Valpolicella Classica, (Verona).

Altitude: 700 - 1000 feet above sea level

Exposure: East, Negrar in Valpolicella, and West, Marano di Valpolicella

Type of Soil: soils originating from marine sediment, calcareous, not very deep and of average fertility.

Planting System: Guyot.

Density: 3,400-4,500 vines/Hectare.

Harvest: manual harvest, from middle of October, the grapes are carefully selected and placed in baskets.

Yield: 60-65 hectolitres of wine per hectare.

Vinification and Maturing: the berries are gently destemmed and crushed. The fermentation temperature does not exceed 82 °F. The length of maceration is from 8 to 11 days, with daily remontage and delestage. The malolactic fermentation happens in autumn. The aging in steel tanks is until March.

Refinement: 3 months in bottles.

Alcohol: 12.5%

Organoleptic characteristics: an intense ruby color. Extremely refined on the nose displaying ripe fruit, cassis, plum and a hint of herbs. An enticing and juicy palate, medium to full bodied is smoothly textured, with ripe, long, racy tannins before a ripe but savory finish.

Serve with: starters, pasta, grilled fish and roasted or braised red meat and poultry.

Serving temperature: 57°- 59 °F, in medium bowled glasses.

