

VALPOLICELLA Classico DOC



Tasting Notes:

Bottle size: 0.75 l

Tipology: dry red wine

Vines: Corvina Veronese 65%, Rondinella 30%
Molinara 5%

Geographical location of the vineyards: the new vineyards of Cavalo in the municipality of Fumane have an Altimetry of 500/600 mt above the sea level.

Exposure: south - east;

Soil: very varied on alluvial debris.

Training system: Doppia pergola. Age of vines in production: 25 years. And goiuot of 15 years.

Harvest: The harvest took place manually in the period from 11 September in the plains and then collected in the hills around 29 September in exceptional weather conditions.

Vinification: Crushing with de-stemming of the grapes; Fermentation temperature: with control from 22°C to 23°C;

Maceration: 12 days with fulling at the rate of 3 per day; Conservation: in steel;

Aging in bottle for 2 months.

Analytical data: Alcohol 12.5% - residual reducing sugars 4 gr / l - total acidity 5.80 gr / l - Total dry extract 26 gr / l - Ph 3.30

Organoleptic characteristics: **Color:** ruby red with violet notes; **Bouquet:** very intense of berries, cherry and raspberry; **Taste:** at the entrance, it presents a good volume modulated by soft and elegant tannins. Spicy notes are integrated with hints of ripe fruit and a good flavor aftertaste.

Serving method: Serve at a temperature of 16°C-17°C taking care to uncork the bottle a few minutes before consumption.

Gastronomy: It is a wine for all meals and goes well with appetizers, soups, red and white meats and freshwater fish dishes.