



VALPOLICELLA CLASSICO



Type: Red

Classification: DOC

Vine: 70% Corvina Veronese and Corvinone, 30% Rondinella

Production area: Valpolicella

Soil: Calcareous, oceanic

Altimetry: 150-400 m

Plant breeding system: Pergola Veronese, guyot

Climate: Continental, with good temperature changes for an optimal grape ripening

Grape harvest: Manual, end of September/beginning of October

Yield per hectare of grapes: 120 q (of which 40% suitable for Amarone production)

Vinification: The hand-harvested grapes are immediately pressed and subjected to maceration for almost 10 days, fermentation and racking. In November is added 15% to the Valpolicella wine for a second slow maceration and fermentation for about 20-25 days

Ripening: Dry, quite soft and good freshness. Keeps on the palate the pleasant fruity notes perceived by the nose with intensity and persistence

Alcoholic degree: 13% vol.

Pairing: Ideal wine for to pair with the traditional veronese dishes, from the sandwiches with "soppressa veneta" to the "bollito misto con pearà"

Service temperature: 16-18 °C