

Classic Doc Valpolicella

Colour:	Brilliant ruby-red.
Scent:	Has a delicate and floral scent, it reminds us of violets and roses.
Taste:	Fresh, dry and balanced with essences of cherry and almond.
Land:	A basically calcareous and clay soil.
Species of	70 % Corvina and Corvinone Veronese
Vines grapes:	20 % Rondinella 10 % Molinara
Viticulture:	“Pergola of Verona” and Guyot.
system	

Grape harvest: The grapes are hand-harvested into wooden crates during the month of October.

Wine-making: Separation of the grapes from the grape-stalks and soft wine-pressing.
The alcoholic fermentation, which lasts about 8/10 days, is permitted thanks to daily wine- pressing and pumpings of the must over grape dregs.
The temperatures of fermentation in this phase vary from 22 to 25 degrees.
The wine is kept into stainless-steel tanks until the bottling.

Analytical Alcoholic level: 12.5%

Parameters Total acidity: 5.70 g/l

PH 3.40

Net dry extract 27 g/l

Gastronomy: It particularly goes well with first courses of meat, pasta, soups, salamis and also during the whole meal.

Service temperature: 18°C.