

Valpolicella DOC

PRODUCTION AREA: Illasi

AGE OF VINEYARD: 10-45 years

EXPOSURE: South east

ALTITUDE: 250/400 m

SOIL TYPE: Chalky soil of glacial origin

GRAPE VARIETY: Corvina, Corvinone, Rondinella

PRUNING SYSTEM: Guyot/Pergola

YIELD PER HECTARE: 40 hl/Ha

HARVEST PERIOD: Mid October

WINEMAKING TECHNIQUES: the grapes are crushed in the first days of November after a light drying; fermented and macerated for 15 days in stainless steel tanks. After the malolactic fermentation the wine is aged for 4/10 months in steel before bottling.

CHARACTERISTICS: the wine is light ruby red with violet hues, black pepper spice at the nose, then develops fruit notes: cherries and hints of blackberry and raspberries jam. Freshness and minerality dominate in the mouth due to the microclimate. It ends with black cherry and bitter almond notes. Fine but persistent tannins.

IT PAIRS WELL WITH:



First dishes with meat



Hard cheeses

