

## MADONNA DEL CARIANO WHITE WINE



### CLASSIFICATION

Still white wine.

### TERROIR

Valpolicella Classica.

### GEOGRAPHICAL POSITION

San Pietro in Cariano, at the foot of the hills.

### TYPE

Table wine.

### GRAPE VARIETIES

Corvina e Corvinone 45%, Pelara 20%, Molinara 20%, other 15%.

### VINIFICATION AND AGEING

**Harvested:** hand-picked starting from the end of September and kept in boxes.

**Fermentation:** the grapes are de-stemmed and crushed in a gradual and controlled way, the must is cleaned by static clarification without the use of animal derivatives and is fermented in special stainless steel tanks at a controlled temperature 12 ° -14 ° C for about 25 days.

**Maturation:** steel tanks with technical batonnage for about 3 months.

**Ageing:** 2 months in the bottle.