

VALPOLICELLA CLASSICO DOC



CLASSIFICATION

Dop/Doc

TERROIR

Valpolicella Classica.

GEOGRAPHICAL POSITION

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

TYPE

Dry red wine.

GRAPE VARIETIES

Corvina and Corvinone 65%, Rondinella 25% , Molinara, Teroldego 10%.

VINIFICATION AND AGEING

Harvested: towards the end of September according to the technological and phenologic maturity.

Fermentation: the grapes are gently destemmed and crushed, and are then placed in stainless steel tanks where they are continuously pressed and oxygenated for about 12 days with remontage and delastage at a controlled temperature of from 18°-24° C.

Maturation: in steel tank for 6 months using the batonnage technique.

Ageing: 2 months in the bottle.