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Valpolicella Classico DOC - cl 75

Valpolicella is a land devoted to growing vines since ancient times: its name "vallis polis cellae" actually means "the valley of many cellars". Indigenous vines like Corvina Veronese, Corvinone, Rondinella and Molinara, are used to produce important and unique red wines, like Valpolicella Classico, Valpolicella Classico Superiore, Ripasso and Amarone.

Production Area: Valpolicella (Veneto), Italy

Vine: Corvina, Corvinone e Rondinella

Plants per Hectare: 3500

Training System: Pergola Veronese and Guyot

Harvest Period: End of September - beginning of October

Yield per Hectare: 90 q/Ha

Characteristics:

Production Area

- > Valpolicella is a beautiful hilly land located in Veneto region (Northern Italy). It is only a few kilometers north of Verona, between Valdadige, Lessinia and the Veronese plain, at a short distance from Lake Garda.
- > It differs from the surrounding areas for its particular morphological structure, characterized by longitudinal valleys, which facilitate the passage of strong southern winds.
- > The area is protected by the Pre-Alps of Lessinia, hence the climate is similar to the Mediterranean one, as shown by the presence of olive and cypress trees.
- > The soil is made of limestone-dolomitic formations, with a good skeleton, which confers the wine freshness, elegance and longevity.
- > The indication "Classico", added to DOC "Valpolicella", is a privilege of the wines produced in the original, most ancient area, with an excellent and renowned winemaking tradition; this area includes the towns of Sant'Amrogio di Valpolicella, Fumane, San Pietro in Cariano, Marano and Negrar.

Production Process

- > Grapes are hand-picked, pressed and destemmed.
- > Fermentation takes place at a controlled temperature with maceration that lasts 10-15 days and daily pump-overs.
- > The process of "pumping over" involves breaking the cap of the skin formed on top of the vats during fermentation. The purposes of "pumping over" are:
 - > dissolving substances contained in the skin into the must;
 - > aerating the must to favor the proliferation of yeasts;
 - > cooling the fermenting must.
- > After this process, the skins are separated from the must and the malolactic fermentation takes place.
- > The wine thus becomes smoother and develops more complex aromas.
- > Before being released on the market, Valpolicella Classico DOC Bottega is then aged in tank and, at the end, in the bottle. This allows for rebalancing its parameters after the bottling process.





Organoleptic Characteristics:

Color and Appearance: Ruby red with purple tinges.

Bouquet: Young, fresh, fragrant, it is vinous and delicately fruity, with fine cherry notes.

Taste: Medium-bodied, dry, quite sapid, with pleasantly astringent tannins; it should be enjoyed when young to taste its liveliness, it can also be aged for two-three years, thus becoming softer on the palate.

Chemical Characteristics:

ABV: 12,5%

Sugar, g/l: 2-5

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 14-16 °C

Serving Suggestions: It goes particularly well with cold cuts starters, soups, pasta, roasted or grilled white meat; it is an ideal summer red wine to be matched with savory fish courses.

Enjoy it within: 24 months.



Recommended Glass: Balloon.

Awards

90/100 points - Luca Maroni.com IT (2018)
- VTG 2016

91/100 Points - Luca Gardini - ITA (2015)
- VTG 2014