



VALPOLICELLA CLASSICO

denominazione di origine controllata

Colour: ruby red.

Tasting notes: well balanced with a good acidity.

Food pairings: pasta, soups, white and red meat, Italian appetizers.

Bouquet: intense, of red fruits.

Alc./Vol: 12-12,50%

Residual sugar: 2-3 gr/lt

Total acidity: 5,5-6 gr/lt

Origin: vineyards owned by the Vaona family, located in the hills of the Classic Valpolicella area, at an altitude of about 200-250 metres above sea level.

Soil: alluvial soil on calcareous basalts, favored by an excellent exposure. Some vineyards are characterized by terracing defined by renowned dry walls (called "marogna").

Grape variety: Corvina 40%, Corvinone 30%, Rondinella 25%, Molinara 5%. **Harvest:** the grapes are usually picked in the month of October. In years when the ripening process does not reach optimal completion, some of the grapes are placed in small wooden crates to dry in order to obtain an increase in sugar content and appropriate polyphenolic ripeness.

Vinification technique: after pressing, the fermentation process takes place for 8-10 days with continuous contact with the marcs, followed by racking and then by pressing.

Refinement: after partial clarifying by decanting, the Valpolicella wine remains in stainless steel tanks for 6-7 months, followed by an additional 60 days in bottles.



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