



VALPOLICELLA

GENERAL FEATURES

Name:	Valpolicella DOC Organic
Production area:	Mezzane di Sotto
Average altitude:	350 m a.s.l.
Soil:	Marly limestone
Growing method:	Pergoletta veronese 3900 vines per hectar
Average age of the vines:	25 years
Grape varieties:	60% Corvina 20% Rondinella 10% Molinara 10% Corvinone



VINIFICATION AND MATURATION

Harvest:	end of September by hand picking
Maceration:	daily stirring to ensure fluidity and maximize extraction
Alcoholic fermentation:	in stainless steel tanks under controlled conditions for 15 days Temperature: 23-25° C
Malolactic fermentation:	held in mid-November
Maturation:	in concrete: until March in bottle: for 2 months

ANALYTIC FEATURES

Analysis alcohol:	13% vol.
Total acidity:	5.6 g/l
Reducing sugars:	3.8 g/l
Dry extract:	28 g/l

AVAILABLE FORMATS



ORGANOLEPTIC EXAMINATION

Colour:	brilliant ruby red
Aroma:	fruited notes with cherry and fresh red fruits scents
Taste:	soft, pleasant and lively

PAIRINGS

It perfectly matches all the courses of Mediterranean cuisine, especially appetizers and first courses in general pasta, crespelle, lasagne and more over; suggested also with white meats.

Recommended service: at a temperature of 16°-18° C

Aging potential: to be preferably consumed young, although after a year or two it expresses greater softness.