



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

Prov

Analysis alcohol: 13% vol.

Total acidity: 5.6 g/l

Reducing sugars: 3.8 g/l

Dry extract: 28 g/l

ORGANOLEPTIC EXAMINATION

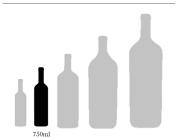
Colour: brilliant ruby red

Aroma: fruited notes with cherry and fresh red

fruits scents

Taste: soft, pleasant and lively

AVAILABLE FORMATS



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.