

ACINUM

VALPOLICELLA RIPASSO DOP

Acinum is a collection of exquisite wines selected by Fabrizio Pedrolli in order to enrich the Vias portfolio with the best Italian territories and wineries.

This selection starts from the historical wine areas of Veneto, Negrar in Valpolicella and Monteforte d'Alpone in Soave. These wines are the result of a successful collaboration with the family of Edoardo Montresor, who cultivate the grapes, and the enological expertise of Enrico Paternoster.

TASTING NOTE



Deep ruby red in colour.

On the nose it displays aromas of almond and cinnamon.

Dry on the palate with a very pleasant velvety taste.

Very rich in flavours of cherry, musk, spices and wood.



FOOD PAIRINGS

Excellent with red meat dishes, poultry, boiled beef and aged cheeses.

Serve at room temperature (20°C).



VINEYARD & PRODUCTION INFO

Vineyard location: Valpolicella area

Vineyard size: 6 Ha

Soil composition: marl and limestone

Training method: Veronese Pergola

Elevation: 300 m asl

Vines/hectare: 4.000/Ha

Exposure: South

Vine age: 15-25 y

Harvest time: end of September - beginning of October

First vintage: 2013

Production: 6.000 bottles



WINEMAKING & AGING

Varietal composition: 70% Corvina Veronese, 20% Rondinella, 10% Molinara

Fermentation container: stainless steel tanks

Length of fermentation: 10 days at 27°C

Length of maceration: 20 days at 27°C.

Second fermentation with Amarone pomeces.

Type of aging container: oak barrels of 30 HI

Length of aging: 1 year

Length of bottle aging: 4 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 5 g/L

Acidity: 5,2 g/L

Dry extract: 31,5 g/L



PRODUCER PROFILE

Estate owned by: Fabrizio Pedrolli

Winemaker: Enrico Paternoster

Total acreage of wine: 88 (36 Ha)

Winery production: 38.000 bottles

Region: Veneto



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