

VALPOLICELLA DOP



VINEYARD & PRODUCTION INFO

Vineyard size: 6 ha
Soil composition: marl and limestone
Training method: pergola veronese
Elevation: 984 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South
Vines age: 15-25 years
Harvest time: end of September, beginning of October
First vintage: 2014
Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Corvina Veronese, 20% Rondinella, 10% Molinara
Fermentation
Container: stainless steel tanks
Length: 10 days
Temperature: 81 °F
Maceration
Length: 20 days
Aging
Container: stainless steel tanks
Length: 7 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 4 g/l
Acidity: 5.4 g/l
Dry extract: 27.5 g/l



FOOD PAIRINGS

Ideal with roasted meats, pasta dishes, game, and fresh cheese.



TASTING NOTE

Ruby-red color with brilliant reflections.
Vinous aromas on the nose, with scents of cherry, violet, and black currant.
The taste is round, warm, and refined.

PRODUCER PROFILE

Label owned by: Vias Imports
Winemaker: Enrico Paternoster
Total land under vine: 35 ha
Winery production: 380,000 bts
Region: Veneto (Italy)

