

PERGOLE VECE

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha

Soil composition: basalt, clay and toar, rich in minerals

Training method: Veronese pergola

Elevation: 720-985 ft a.s.l.

Vines/ha: 1,618-2,025 vines/ha

Exposure: South-East

Vines age: 60-25 years

Harvest time: end of September, dried in aired rooms for 6 months

First vintage: 1930

Production: 2,500 bottles



WINEMAKING & AGING

Varietal composition: 60% Corvina and Corvinone, 40% Rondinella, Croatina and Oseleta

Fermentation

Container: stainless steel vats

Lenght: 90 days

Maceration

Lenght: 30 days

Aging

Container: barriques and clay amphorae

Wood: French oak

Length: 12 months (barriques) + 18 months (amphorae)

In bottle: 6 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 98 g/l

Acidity: 6.1 g/l

Dry extract: 98 g/l



FOOD PAIRINGS

Ideal with dry pastries, almond and hazelnut cakes, cookies, chocolate, and "Sbrisolona" cake.

Excellent with cheeses or as a meditation wine.



TASTING NOTE

Ruby red with cyclamen accents.

Dry fruit, forest floor with blueberry and violets gives way to hints of blackberry jam, cacao and tamarind syrup.

Delicately sweet with balanced tannins, it deftly balances sugar and acidity, giving a long finish while maintaining its freshness.

PRODUCER PROFILE

Estate owned by: Scamperle family

Winemaker: Franco Scamperle

Total land under vine: 20 ha

Winery production: 130,000 bts

Region: Veneto (Italy)

