

# VALPOLICELLA CLASSICO

**Vines:** *Autochthon varieties: 55% Corvina, 25% Corvinone, 20% Rondinella*

**Vine Training System:** *Partly Pergola Veronese, plant-density 3.000 vines per hectare (Corvina and Corvinone). Partly Guyot, plant-density: 4.000 vines per hectare (Rondinella). Harvest: Last week of September, beginning of October, hand-made.*

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**Vinification:** *The grapes are vinified separately by the red wine method, with a maceration of the skins in the must. The fermentation take place in stainless steel tanks, at 23-25 °C, with skin maceration for 12 days.*

**Aging:** *The wine thus produced matures for about 4 months in stainless steel tanks; a 2 months ageing in bottle follows, before it is released for consumption.*

**Tasting Notes:** *Deep ruby red colour with violet shades; very pronounced bouquet of black fruits; dry, savoury, balanced and pleasantly tannic flavour with a distinct aftertaste of fruits of the forest.*

