



Valpolicella DOC Classico 2008

GRAPE VARIETIES: Corvina Veronese 40%, Corvinone 20%, Rondinella 30%, Molinara 10%

THE VINEYARDS Corteforte Vineyard, Fumane di Valpolicella.

240 m above sea level (800 feet) South- west exposure

SOIL Red basalt, tufa and limestone from ancient sea beds

TRAINING SYSTEM Pergola training, with about 3.000 vines per hectare (1241 vines per acre)

Average age of vines: 15 years

YIELD 65 HI/ha

HARVEST Hand harvest carried out during the first fortnight of October.

VINIFICATION De-stemming and crushing of the grapes, with fermentation temperature at 22/27 °C. Maceration for 7 days. The malo-lactic fermentation takes place in December and the wine then remains in thermo-regulated steel tanks until April. After a cold stabilization without the use of any chemical products, we bottle and the wine matures in the cellar for 2 months.

ANALYTICAL DATA:

Alcohol : 12,60 % vol	Total acidity : 5,50 g/l	PH 3,40	
Dry extracts: 27 g/l mg/l	Residual sugar: 2,80 g/l	Total SO ₂ : 70 mg/	Free SO ₂ : 20

Colour: Brilliant ruby red

Bouquet: Fresh fruity, aroma of cherries

Suggested food pairings: for its moderate alcohol level, this wine is perfect with Mediterranean dishes, soups, and pasta and all the light and simple dishes which are best accompanied by a youthful , medium bodied wine.

Serve at 16 / 18° C