



# VALPOLICELLA

D.O.C.  
Classico



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#### REGION OF ORIGIN:

Classic zone of the Valpolicella.

#### GRAPE VARIETIES:

70% Corvina, 20% Corvinone, 10% Rondinella and Molinara.

#### SOIL:

The soil is prevalently clay-limestone with a high proportion of rock and stone.

#### VINEYARDS:

Our vines are trained according to the traditional Veronese pergola vine training system. Harvest is rigorously manual. It starts in the last week of September and continues until October.

#### VINIFICATION AND AGEING:

The wine ferments spontaneously with wild yeasts in temperature controlled stainless steel tanks for 6 to 7 days. Following fermentation the wine is aged for a minimum of 6 months in stainless steel prior to being bottled.

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750 ML