



VALPOLICELLA

D.O.C.

Classico



REGION OF ORIGIN:

Classic zone of the Valpolicella.

GRAPE VARIETIES:

Corvina, Corvinone, 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 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.



750 ML