



This wine is made from red grape varieties grown on the Moraine Hills in the heart of Valpolicella. This wine is made in a traditional Veronese manner: drying of the grapes. The effect is partial dehydration: the grapes, placed in crates for about one month, lose about 8-10% of their weight. This water loss naturally enriches the sugar contents of the grapes, their dry extract, and the color of the wine. This is a fruity and soft wine, offering freshness and good drinkability: in honor of our ancestor (Niccolò) a pleasing wine for all gastronomic delights.



Grapes

- 35% Corvina
- 35% Corvinone
- 20% Rondinella
- 10% Other traditional varieties

PRODUCTION PROCESS

Harvest End September - Beginning October

Short drying process 15-30 days in a controlled drying facility

Pressing

Alcoholic fermentation and maceration 14 days at 28°C

Maturation 12 months (Slavonian Oak)

Bottling 6 months bottle ageing

Chemical data

- Alcohol: 13,5%
- Sugars: 1,5 g/l
- Totale Acidity: 6,1 g/l
- Dry extract: 34 g/l

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Ageing 10 years



Bottle size 375 ml 750 ml







Soil Red clay, and limestone of moraine origin

> Vine density 5500 plants/hectare

Vineyard age 20 years (average)

Cultivation system Guyot

> Pruning 12 buds/plant

Production 9000 kg/hectare

TASTING NOTES

Clear and transparent Ruby red



Complex berry notes Plum, strawberry, blueberry, violer

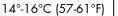


Structured, good body Fruity character and fine tannins



Suitable for the whole meal









Video

Website