

LUCCHINE

Valpolicella DOC



It is a fresh and fruity Valpolicella Classico, ideal to enjoy throughout the meal.



Grapes

- 25% Corvina
- 25% Corvinone
- 30% Rondinella
- 10% Molinara
- 10% Other traditional varieties

PRODUCTION PROCESS

Harvest

Beginning of October

Destem of grapes and Pressing

Alcoholic fermentation and maceration

8 days at 28° C

Malolactic Fermentation

Clarification and Maturation

4 months in stainless steel tank

Bottling

2 months bottle ageing

Chemical data

- Alcohol: 12,5%
- Sugars: 0,5 g/l
- Total Acidity: 6,2 g/l
- Dry extract: 29 g/l

Ageing

Ready to drink, age up to 5 years

Bottle size

750 ml



VINEYARD NOTES

Soil

Clay, and limestone soil

Vine density

4000 plants/hectare

Vineyard age

25 years (average)

Cultivation system

Guyot and Pergoletta

Pruning

14-18 buds/plant

Production

10000 kg/hectare

TASTING NOTES

Clear and transparent

Ruby red

Cherry, red currant, strawberry
pepper

Crispy acidity, well balanced
with the soft tannins, very fruity and fresh



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Pasta
White meatfish, soft cheese

12°-14°C (57-61°F)