



LUCCHINE

Valpolicella DOC



It is a fresh and fruity Valpolicella, 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



Pasta

White meatfish, soft cheese



12°-14°C (57-61°F)



Website



Video

@TedeschiWines

