



# 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

