

MATERNIGO

Valpolicella DOC Superiore



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

- 40% Corvina
- 40% Corvinone
- 20% Rondinella

PRODUCTION PROCESS

Harvest

End September - Mid October

Destem and Pressing

Alcoholic fermentation and maceration

20 days at 20°-23°C

Maturation

12-24 months (Slavonian Oak)

Bottling

6 months bottle ageing



Chemical Data

- Alcohol: 13,5%
- Sugars: 0,6 g/l
- Total Acidity: 7,5 g/l
- Dry Extract: 33 g/l



Ageing

Long keeping wine



Bottle Size

750 ml
1500 ml



VINEYARD NOTES

Soil

White and yellow marl of moraine origin

Vine density

5000 plants/hectare

Vineyard age

15 years (average)

Cultivation system

Guyot

Pruning

10-12 buds/plant

Production

7000 kg/hectare



TASTING NOTES

Clear and transparent

Ruby red



Currant, cherry, black cherry and plum

Mineral, ethereal, spicy notes



Great structure, fresh and balance

Fruity character with floral notes

Good persistence



Red meat and game

Aged cheeses



14°-16°C (57-61°F)



Website



Video

@TedeschiWines

