

La Dama Valpolicella Classico



La Dama is a new project, brought to life by the vision, dreams, and energy of Gabriele and his wife Miriam. Upon Graduating the University of Padua, Gabriele and Miriam purchased 16 hectares of vineyards in two distinct and historic areas of Valpolicella. Gabriele’s father-in-law Giampietro believed in the vision and financed the building of the winery, planting of the vineyards and the whole operation. With his help the operation was created in 2006. They follow the organic principles and in 2015 have obtained the certification.

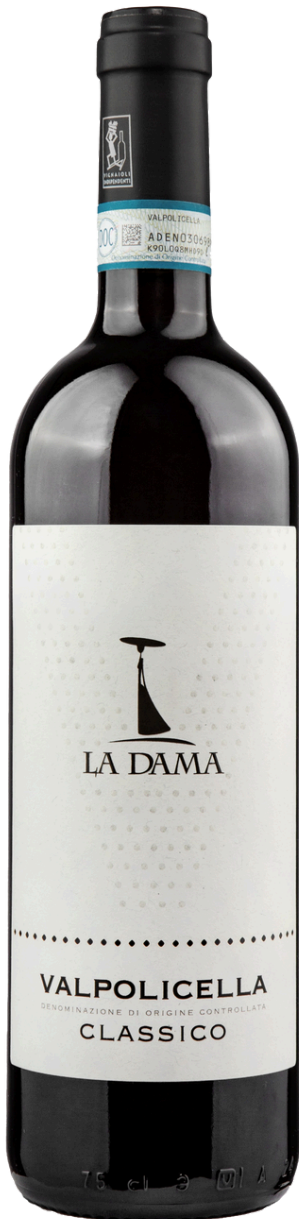
Cultivating native grape varieties is of fundamental importance Miriam and Gabriele. They fell in love with Valpolicella and want to remain faithful to its typical products. They look for the maximum expression of historical grapes in all their wines, in a combination that maximizes typicality and tradition.

VINICULTURE

Gabriele and Miriam are the first winemakers of their family. They cultivate 10 ha of vineyards in both negara and Sant’Ambrogio, two areas of Valpolicella Classico. The art of blending is at the heart of this region and all wines must be made with 45-95% of Corvina (considered the superior grape), up to a maximum of 50% Corvinone and 5-30% Rondinella. The traditional Molinara was excluded from the blend in 2003. Additionally, up to 25% of the blend can also be comprised of allowable grapes from the region with one single grape not exceeding 10%. it is this combination of grape varieties that creates each winery’s signature style anf flavour.

VINIFICATION

The blend is 60% Corvina,
25% Rondinella, 10%
Corvinone and 5% Molinara.



SKU : 114763

Region Valpolicella Classico - Negrar

Classification

Vintage 2023

Grapes Corvina, Corvinone, Rondinella, Molinara

Soil Composition Clay and Calcareous

Vineyard Training Pergola

Density/Yield 100 ql/ha

Fermentation Concrete tanks for 10 days

Aging Steel tanks for 7 mos; 4 mos in bottle

Alcohol 12.5%

Residual Sugar 1.6 g/l

PH 3.33 g/l

TA 6.04 g/l

Free SO2 16 mg/l

Total SO2 40 mg/l

TASTING NOTES

Spicy, fruity aromas of cherry and violets with racy acidity. The texture is fresh and bright with beautiful sapidity. Best enjoyed chilled.

FOODS + MOODS

Pair with salads and soft cheeses.