



VALPOLICELLA  
CLASSICO DOC  
BIOLOGICO

Production area:	Municipality of Negrar, località San Vito 45°30'48.36" N, 10°55'46.49" E
Soil composition:	Clay and calcareous stones
Vineyards altitude:	200 m above sea level
Grapes:	Corvina 60%, Corvinone 10%, Rondinella 25%, Molinara 5%
Age of vines:	15 - 40 years
Training:	Pergola veronese
Yield:	100 q.li ha
Vintage:	Second part of September
Vinification:	In concrete vessels for 10 days at monitored temperature.
Ageing:	In steel tanks for 7 months, in bottles for 4 months before sale.
Production:	20000 per year
Tasting notes:	Colour: vivid ruby red Perfume: floral (violet) and spicy (black pepper) Structure: fresh, crisp, with soft tannins
Serving suggestion:	Chicken, fresh cheese, cold cuts, pasta
Serving temperature:	14 °C
Lay down time:	3 years



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