

# MORANDINA

## valpolicella doc



PRODUCTION AREA Mezzane and Tregnago. Organic vineyards

AGE OF VINEYARD planted in 2001

EXPOSURE Southeast

ALTITUDE 450m

SOIL TYPE Glacial

GRAPE VARIETY Corvina, Corvinone, Rondinella, Oseleta

PRUNING SYSTEM Guyot

YIELD PER HECTARE 50 hl/Ha

HARVEST PERIOD Mid October

WINEMAKING TECHNIQUES Light drying period of 20 days. The grapes are destemmed, pressed and vinified with délestage method. Alcoholic fermentation followed by malolactic one in vertical stain-less steel vats. 3-6 months aging in 20 hl oak cask of Allier.

### EXPRESSION

Bright red color with tints of purple. The mineral notes in the wine are accentuated with the period of maturation in the bottle. The nose is of sharp spice and berries. On the palate it has good acidity and freshness. The persistent tannins give harmony to the wine. An aftertaste of black pepper and cur-rant. Ideal served slightly cooled to 14-15°.

### FOOD PAIRINGS

It pairs very well with nibbles and salami. Ideal on fresh dishes such as red tuna or salmon or with a chili seasoned pasta "alla busara".