

Cà dei Maghi

CÀ DEI MAGHI
PAOLO CREAZZI VITICOLTORI



*Una casa
che ha fatto
la storia di
Valpolicella
dal 1850
con il
passaggio
di
Paolo Creazzi
50 anni fa*

VALPOLICELLA
CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA

VALPOLICELLA

CLASSICO



Terreno/Land

Calcareo, Marnoso
Limestone, Marly

Denominazione/Designation

Valpolicella Classico Doc

Tipologia/Type

Vino rosso secco
Dry red wine

Vitigni/Grape varieties

Corvina, Corvinone, Rondinella, Molinara

Vigneto/Vineyard

Cà dei Maghi, parcella “Villa Stamberga”
Cà dei Maghi, “Villa Stamberga” plot

Lavorazioni sulle uve/Grape processing

Uve fresche
Fresh grapes

Maturazione/Maturation

In acciaio per sei mesi
In stainless-steel tanks for six months

Premi/Awards

4 volte Verona Wine Top; 4 Medaglie d’oro G&G;
Top 100 vini Verona; 90 punti Decanter
*4 times Verona’s Top Wine; 4 G&G Gold Medals;
Verona’s top 100 wines; Decanter 90 points*



2017 VALPOLICELLA CLASSICO

A trellised vineyard of thirty-year-old vines makes up the home garden of a villa in Fumane known as “Villa Stamberg”.

From that vineyard, which is so dear to us, come corvina, corvinone, rondinella and molinara grapes, ready to be transformed into Valpolicella Classico.

A red wine, with a beautiful, compact and intense ruby colour that recalls the shades of the local cherries.

The same colour reappears in the glass, alternating with the notes of morello cherries and red flowers.

Wide and complex on the nose, it finishes off with spicy notes reminiscent of anise, incense and carcadè.

The palate is juicy with hints of fresh and intriguing red fruit, sometimes evincing a touch of sap that lends drinkability.

It is ideal with cold cuts and cheeses and excellent with traditional first courses, above all pasta and beans.

