



## VALPOLICELLA DOC

### *Production area*

Nesente di Valpantena - Verona - Italy

### *Terrain*

Alluvial clay, calcareous with a high gravel content

### *Cultivation system*

Guyot training system

### *Grape varieties*

Corvina, Corvinone, Rondinella, Molinara and Croatina

### *Grape-picking*

Manual picking of grapes at the middle of September

### *Vinification*

Pressing and destemming of fresh grapes  
Fermentation in stainless steel tanks at controlled temperature  
Maceration for 15 to 20 days with daily periodic pumping over and delastages.  
Racking and soft press

### *Maturing*

Decantation to stainless steel tanks  
Rest in bottle for at least 6 months

ALC: 13% Vol.

