

## “Le Bine” Valpolicella DOC Classico

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**Region.** Valpolicella, Verona, Veneto.



**Vineyards.** Selected sunny side vineyards, in Marano di Valpolicella valley, heart of Valpolicella Classica, planted in calcareous soils at 250 mt o.s.l.



**Grapes.** Handly harvest of mature Corvina Veronese and Corvinone Veronese 70%, Rondinella 30%.



**Vinification.** Vinification of fresh grapes, followed by a 10 days maceration on the skins. Racking and obtaining of the “Valpolicella Classico”. In November, addition of 15% of must from grapes dried in the “Fruttai” for 40-50 days (normally used for Amarone) and starting of the “second fermentation” followed by a 20/25 days maceration on the skins.



**Ageing.** The wine is refined in big oak barrels for 4-6 months. Finally is refined in bottle for 3 months.



**Tasting Notes.** Intense ruby red colour. Spicy bouquet. Dry, soft, persistent taste with an end taste of cherry and plum.



**Analysis.** Alcohol 13% Vol; Total acidity 5,7 g/l; Residual sugar 6,5 g/l.



**Food Pairings.** Perfect with pasta dishes, chicken, lamb, red meat and cheeses. Recommended drinking temperature 16 - 17 °C.



**Bottle.** “Tortuga” 750 ml (in box of 6 btl.)

