



**iperico**<sup>®</sup>  
VALPOLICELLA  
denominazione di origine controllata  
CON UVE BIOLOGICHE



## **IPERICO** <sup>®</sup>

Valpolicella D.O.C. 2020

### **GRAPE VARIETIES**

Corvina 65%, Rondinella 25%, Molinara 10%

### **VINEYARDS**

The organic grapes were grown in the estate's own vineyards. The average density of these vineyards is between 3000 and 5000 vines/ha and are both guyot as well as classic pergola trained. The vines are planted on poor soils with a high rock content. The vineyards are organic certified since 2014.

### **YIELD PER HECTARE**

7 Tonnes/hectare. Guyot

### **HARVEST TIME**

The grapes are hand harvested from early-September until the end of September.

### **VINIFICATION**

The grapes were fermented with selected yeast in tronconic stainless steel tank at controlled temperature (below 20°C). Remontage was done twice daily and the wine remained on the skins for a total of 15 days. After alcoholic fermentation, malolactic fermentation took place.

### **ELEVAGE**

After fermentation the wine was racked off the skins and aged for 3 months on the fine lees in stainless steel tanks. After bottling the wine is aged for six months in the estate's cellar before being released onto the market

### **TASTING NOTE**

Purple bright red, with intense fruity bouquet of raspberry and red cherries and some nice notes of herbs. Easy to drink with light tannic grip on the palate and fresh note due to its pleasant acidity.

### **FOOD MATCHES.**

Salads, pasta dishes, vegetables, spicy or oriental food, complex, dishes of fish. It is very good also chilled as "aperitif".

### **ANALYTICAL DATA**

Alcohol: 12,00%

sugar 1,85

acidity 5,20



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