



Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA

Classico



BOTTLE: 750 ml

GRAPE VARIETIES: Corvina 65%, Corvinone 10%, Rondinella 25%

CHARACTERISTICS AND GEOGRAPHICAL LOCATION OF THE VINEYARD:

From vineyards located in the municipality of Negrar and Marano di Valpolicella.

VINEYARD: Double pergoletta.

AVERAGE AGE OF VINES: 15 to 25 years.

PLANTING DENSITY: 4.000 vines per hectare.

YIELD PER HECTARE: 50 hectolitres.

HARVEST AND VINIFICATION: By hand, around beginning to mid October. The vinification is 100% destemmed then pneumatic pressing. Fermentation at 20° to 25°C. Maceration for 12 days with automated treading 3 times a day for 20 minutes. Complete malolactic fermentation. Matured in stainless steel vats.

SHELF-LIFE: It can be cellared for 2-4 years, ideally at a constant 14-15°C, laid down and in the dark.

COLOUR: Ruby red with hints of violet.

NOSE: characteristic perfume that is pleasant and delicate, with hints of fruit which grow in the area: cherries, marasca and plums.

PALATE: Medium-bodied, velvet-smooth and balanced.

SERVING TEMPERATURE: Serve at temperature of 15° - 18° C in large glasses.

GASTRONOMY: A wine to accompany all kinds of pasta dishes and meat courses.

ANALYSIS OF BOTTLED PRODUCT:

Alcohol content: 13% vol

Residual reducing sugars: 5 gr/l

Total acidity: 6 gr/l

Dry residue: 29 gr/l

Corte San Benedetto®

Soc. Agr. Corte San Benedetto di Lavarini Angelo, Loris & C.

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