

VILLABELLA

VIGNETI IN VERONA



CA' DEL NIN
VALPOLICELLA
Denominazione di Origine Controllata
CLASSICO SUPERIORE

Classification: Valpolicella d.o.c. Classico Superiore

Type of wine: dry red

First year of production: 2018

Production area: vineyards in the Classic Valpolicella area, north-west of Verona, at the foot of the Lessini Mountains.

Soil type: calcareous clay

Main grapes: Corvina, Rondinella, Corvinone

Vineyard system: traditional Pergola Veronese

Yield per hectare: approx. 100 q

Harvest period: mid September

Vinification: maceration and contact fermentation with skins for about 10 days (between 22 and 28 degrees)

Aging: in large Slavonian oak barrels and subsequently in bottles

TASTING NOTES

Colour: ruby red

Perfumes: rich, with aromas of wild red berries, spices, pepper and herbs.

Taste: rounded, fresh and luscious with a warm spice note in the finish.

Pairings: versatile wine which can be served with a starter or a main course. Goes well with pasta and risotto dishes, ravioli, legume soups and meat dishes.

Notes: drinking well today, but can be cellared to be enjoyed in a few years' time.

Alcohol: 13%

Serving temperature: 16-18 C

Cristoforetti  *Delibarsi*

FAMIGLIE, VIGNE E OSPITALITÀ IN TERRA VENETA