

VILLABELLA

VIGNETI IN VERONA



VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO

Classification: Valpolicella d.o.c. Classico

Type of wine: dry red

First vintage produced: 1990

Production zone: vineyards in the Valpolicella Classico zone, to the northwest of Verona, at the foot of the Lessini Mountains

Type of soil: limestone mixed with clay

Main grapes: Corvina, Rondinella and Corvinone

Training system: traditional Veronese Pergola

Yield per hectare: approx 10.000 kilos

Harvest period: end of September / beginning of October

Vinification: maceration and fermentation in contact with the skins (between 22° and 25°C)

Maturation: a brief period in stainless steel tanks in order to preserve the fruitiness and freshness of the wine

TASTING NOTE

Colour: a bright ruby red

Nose: a fruity bouquet, with hints of cherries and raspberries, along with refreshing herbaceous tones and suggestions of violets and spices

Flavour: dry, with good fresh acidity and well-balanced soft tannins and ample fruit

Serving suggestions: a wine that demonstrates its perfect versatility with traditional Veronese cuisine (soppressa, pasta e fagioli, tortellini, meat risottos and assorted boiled meats). It also goes wonderfully with mixed grills, barbecued chicken and with roasts. Another good local pairing is with Monte Veronese mezzano cheese

Note: it should preferably be enjoyed within 2-3 years from the harvest

Alcohol: 12.5% vol

Serving temperature: 16°/18°C

Cristoforetti  *Delibasi*

FAMIGLIE, VIGNE E OSPITALITA' IN TERRA VENETA

Località Canova, 2 - 37011 Calmasino - Verona - Italia - Tel. 045 7236448 - Fax 045 7236704
info@vignetivillabella.com • www.vignetivillabella.com