



Maso Maroni

VALPOLICELLA
D.O.C.

LOCATION: Maroni.

APPELLATION: Denominazione di Origine Controllata.

PLOT: Maso Maroni.

GRAPES: Corvina, Corvinone, Rondinella.

AREA OF ORIGIN: Family owned vineyards in Maroni at 300 m a.s.l.

VINEYARD SPECIFICATIONS: Dry stone terraced vineyards (called "Marogne") located on hillside and exposed to South, South-West. Clay, strongly calcareous soil. Guyot training system with a density of 5000 vines per Ha.

HARVEST: Takes place at the end of September, early October. Grapes are hand picked and put into small crates.

VINIFICATION: Grapes are pressed and by gravity they drop in small fermentation tanks (50 Hl). Daily pumping over and delestage are carried over throughout the duration of fermentation, which occurs naturally with the only aid of indigenous yeasts already present in the grapes.

Fermentation takes place at controlled temperature of 28°C.

AGEING: Top of refining is reached after about one year from harvest.

TASTING NOTES: Bright ruby red with violet hues. Red fruit aromas, especially of morello cherry, raspberry and violet. Taste is dry and persistent.

PAIRING: Ideal with pasta dishes, white and red meat, young or medium-aged cheese. Very pleasant if served slightly chilled as aperitif.

ALCOHOL: 13% Vol.

SERVING TEMPERATURE: 16-18°C.

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