

# Wines - Valpolicella D.O.C.

## Territory

**Location** Valpantena

**Denomination** Denominazione di Origine Controllata

**Vineyard** Maso Maroni

**Grape varieties** Corvina, Rondinella, Molinara, Corvinone e Croatina

**Production area** Vineyards in Valpantena on the hill of S. M. in Stelle

**Vineyards** Located on a hills area with south exposure. Soils are clayey and strongly calcareous. Gujot training system with 4000 vines per hectare

## Winemaking and aging

**Harvest** By hand in wooden case in the third September decade

**Winemaking** Mashed grapes fall in small 50 hl inox steel tanks. During fermentation daily pumping over and delestage. Controlled temperature 28°C

**Maturation** The top of refining is reached 1 year after the harvest

## Tasting Notes

**Organoleptic analysis** Dark ruby red with violet reflections. Cherry, plum, blackberry and intense violet nose, which is a typical characteristic of Valpantena production. The taste is dry and persistent

**Food matching** Ideal with Pasta, red meat and fresh or middle-mature cheese

**Alcohol** content 13% Vol.

**Serving temperature** 16-18°C

