

Type of wine
Dry D.O.C. red

Grape varieties
60% Corvina Veronese, 30% Rondinella, 10% Corvinone.

Production zone
Vineyards situated in San Pietro in Cariano and Pedemonte di Valpolicella.

Type of soil
Very varied; mainly limestone, with lots of rocks.

Training system
Trentino-type pergola with, on average, 35 year-old vines

Yield
9,000 kg/ha

Production process
The bunches that are ripest and with the best exposure to sunlight are picked by hand between the end of September and the beginning of October. They are then carefully laid out in shallow crates, which are left in the drying lofts under controlled conditions of temperature and humidity until January: during this phase the grapes lose around 40% of their moisture and their sugars become considerably more concentrated. Following a further selection of just the healthiest bunches, the grapes are then pressed. The fermentation, which is very slow because of the low temperatures at which it takes place, lasts around 40 days. Once this fundamental phase is over, the wine thus obtained begins its maturation for two years in barriques and tonneaux. After bottling, the finished wine is then kept for at least a further six months before being released.

Tasting note
It displays an intense ruby red color and, on the nose, sweet fruity notes (redcurrants, blueberries and cherries) as well as a characteristic hint of vanilla from the oak. It is particularly majestic on the palate: its soft, warming sensations are counterpointed by good acidity and excellent tannins that give gratifying balance. This is an elegant wine, but one of enviable and noteworthy structure.

Serving suggestions
A wine that can be enjoyed on its own, but also perfect with grilled red meats, goulash, game or mature cheeses.

Serving temperature
18°C (64°F), opening the bottle two hours beforehand.



500 ml 750 ml