

Valpolicella Classico

Vine Variety

The red Valpolicella Classico DolceVera wine is made from 50% Corvina, 20% Corvino-ne, 25% Rondinella and 5% Molinara grapes, produced from local vines cultivated all in the town of Villa of Negrar, at an altitude between 260 and 280 m a.s.l.

The hilly area on which the DolceVera vines sit ensures optimal sun exposure for the ripening of the grapes and a balanced and richer alcohol production.

Winemaking

We obtain the Valpolicella Classico DolceVera red wine by pressing the fresh hand-harvested grapes, excluded from the selection for the production of Recioto and Amarone wines.

We use the grapes harvested in the first ten days of October, which is rich in anthocyanins and polyphenols that give the wine its typical red color and an intense, but at the same time delicate, aroma. After crushing and destemming, we place the grapes to ferment in steel tanks with maceration on the skins. This phase lasts about 10 days, at a controlled temperature of 20°C, paying attention to carry out frequent punching down.

Wine aging

The aging is carried out in steel tanks for 6 months, and then we let it mature in bottles for another 3 months, where it completes its process.

In this phase of rest, in the dark and silent cellar, the wine is not actually still, in fact it is evolving and enriching the aromas that the grapes have breathed in during the spring and summer before the harvest.

Then, with the tasting, you discover and experience the complexity of the locality of Villa, which has given flavors, aromas and colors throughout the year.

Organoleptic notes

The Valpolicella Classico DolceVera shows a limpid intense ruby red color with purple reflections.

Primary scents of small red fruits, such as cherry and some vegetal notes stand out on the nose. In the mouth, the wine is intense and quite persistent, and has an excellent balance between acidity and softness. Finally, a slightly pronounced tannin and a retro-olfactory note, recalling cherry again, a typical produce of this territory.



Analytical data for 2018 crop

Alcohol content:	12,5%
Content:	75 cl
Residual reducing sugars:	5,00 g/l
PH:	3,28
Total acidity:	5,85 g/l
Volatile acidity:	0,20 g/l
Dry extract:	33,60
Total sulfur dioxide:	90 mg/l