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## VALPOLICELLA CLASSICO DOC GIUSEPPE LONARDI



### VINEYARD

Located at around 350 m above sea level on the hillsides of Valpolicella Classica area

### AREA

Around 7 hectares

### VARIETY OF WINE PLANT

Autochthonous: Corvina Veronese, Rondinella, Molinara

### AGE OF VINES

About 30 years

### PRODUCTION

120 ql per hectare

### APPELLATION

Valpolicella Classico doc

### GRAPES

75% Corvina Veronese | 20% Rondinella | 5% Molinara

### ANALYSIS

Alcohol 12% vol. | Total Acidity 5,5 g/l

Residual Sugar 2,5 g/l | Dry Extract 30 g/l

### WINE MAKING

A soft wine-pressing takes place during the harvest (middle October) and fermentation usually lasts 10 days in stainless steel tanks that let also the repressing and the clearing of the must.

### AGEING

The wine is transferred again into stainless steel tanks in order to decant. After this process it is bottled at the end of March or April. It remains in bottles for 6 months.

### TASTING NOTES

Deep ruby red. Well defined cherry fruit. At taste fresh and supple.

### FOOD SUGGESTIONS

Dry wine suitable for salami, white grilled meats, pasta dishes and mixed boiled meats. Serve at room temperature, 18/20°C.

### VINTAGE

Dry red wine to be drink while still young, not later than 2/3 years from vintage.

### BOTTLE

Available 750 ml.



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