



# CORTE LONARDI

## Valpolicella DOC Classico

**Grape varieties** 75% Corvina, 20% Rondinella, 5% Molinara.

**Alcohol content** 12% vol.

**Total Acidity** 5.5 g/l

**Residual sugar** 2.5 g/l

**Dry extract** 30 g/l

### Vineyards

Altitude: 350 meters above sea level in a hilly area in Marano di Valpolicella valley. Age of vines: 10 to 30 years. Native grape varieties trained according to the traditional Veronese pergola. Maximum output: 120 quintals/hectare.

### Vinification

Soft pressing immediately after the harvest. Fermentation for about 10 days in steel tanks, pumping over the must daily. The wine is decanted in stainless steel tanks in order to preserve its freshness and is subsequently bottled in March or April. Refinement in bottle for six months.

### Organoleptic description

Colour: bright ruby red. Nose: intense bouquet with delicate cherry notes. Taste: a young wine, fresh and dry.

### Storage

A young wine to be drunk within 2 years after harvest.

### Food matching

Starters with cold cuts, fresh pasta, grilled white meat.

### How to serve

Serve at 18/20° C.

### Bottles

750 ml bottle.

