

WINE PROFILE

Valpolicella Classico
Valpolicella Classico DOC

PRODUCER : Mani di Bacco
WINEMAKER : Marco Borghetti
BRAND : Mani di Bacco

AVAILABLE IN :
std size 0.75 lt

AREA : Valpolicella Classica
(Verona, Veneto, Italy)
VINEYARD : flat area vineyards

TECHNICAL DATA:

ALCOHOL : 12,5 % vol.
SUGAR : 2,3 g/l
ACIDITY : 5,4 g/l
EXTRACT : 28 g/l
GRAPES : Corvina, Corvinone,
Rondinella, Molinara

WINERY NOTES:

Vinification tends to be at not too high temperature, in order to enhance the development of fresh and delicate aromas and flavors, to contain the production of important extracts (structure).

Fermentation takes place in steel tanks, and temperatures and pump-overs* are constantly controlled.

After the fermentation, the wine ages for a few months in steel tanks before bottling.

*pump-over: process in fermentation in which the skins on top of the wine are stirred with it. This allows the wine to absorb all elements in the skins (colour, perfume, tannins, ...)

TASTING NOTES:

STYLE Any-day wine, fresh and modern, with more than a wink at tradition

EYE ruby red, light and clear

NOSE youthful, the perfume is delicate and not too intrusive, with scents of fresh red fruits

MOUTH dry, not too alcoholic, with a good acidity, tannins are low and soft, very balanced with a nice intensity, and prepares your mouth to open up tastes of food.

FOOD PAIRING Pairs well with elegant but not too strong tasted food.

