



VALPOLICELLA CLASSICO 2021



Valpolicella Classico D.O.C.



Corvina Veronese 70%, Rondinella 30%



Region Veneto

Area Valpolicella Classica, Fumane, Verona

Altitude 180-280 metres (590-919 feet) above sea level

Exposure South-East

Soil characteristic Very varied, but mostly clayey and calcareous

Training system Guyot

Average age of the vines 34 years

Density of the vineyards approx. 5000 vines/ha



Harvest Grapes are hand-picked in the second half of September

Pressing De-stemmed and soft-pressed

Fermentation In temperature controlled stainless steel tanks

Fermentation temperature 25-31°C (77-88°F)

Length of fermentation Approximately 9 days

Ageing In stainless steel tanks until mid-February and in the bottle for 2 months



Alcohol content 13.11% Vol

Total acidity 5.60 g/l

Residual sugars 1.5 g/l

Dry extract 29.2 g/l

pH 3.37



Vintage 2021 featured a severe delay in bud burst, caused by a drop in temperatures in April. Full budding was not seen until the end of April. The vegetative development of the vine consequently moved forward by 15-20 days compared to last year.

In mid-September, some 'providential' rainfall was followed by a 'mini summer', which brought temperatures up to 34-35°C and temperature variations of around 15°C. The grapes obtained are vivid in colour, with crunchy berries and elevated sugar concentrations. The loose (non-compact) bunches are particularly suitable for drying and were a factor that characterised this particular harvest.



With a beautiful ruby colour that maintains its transparency, this wine invites you to a tasting. There is more mature, accessible cherry on the nose, leaving notes of black pepper in the background alongside medicinal herbs. On the palate, the wine is brisk and succulent, well supported by acidity, and has a dry, very harmonious finish.



cherry



black pepper



medicinal
herbs



This type of Valpolicella is the perfect accompaniment to Italian antipasti, soups, pasta dishes and other dishes typical of Mediterranean cuisine. It also pairs well with roasted and grilled white meats and is ideal as a summer red to drink with fish dishes.



Serve preferably at 16°C (61°F) and open the bottle shortly before drinking



375 ml • 750 ml



2 times 90+



6 times 90+

