



# VALPOLICELLA CLASSICO 2022



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** 13.43% Vol

**Total acidity** 5.65 g/l

**Residual sugars** 1.6 g/l

**Dry extract** 30.2 g/l

**pH** 3.37



Vintage 2022 was a different vintage from the previous ones. Arid conditions as early as February and March meant that by the end of spring the season was ahead of the norm by about 20 days. The sun, the excessive heat, and the lack of rain created such a critical situation that only emergency irrigation made it possible for the bunches to ripen. The first few days of August and the rainfall between 6th and 13th August brought welcome relief, reversing the course of the vintage. The veraison phase speeded up and almost all the bunches were able to ripen, also due to the increase in the day-to-nighttime temperature range that occurred in the second half of August. In the first stage of the harvest, a violent hailstorm caused severe damage to the crops. Fortunately for us, our vineyards are located in 4 of the 5 municipalities of Valpolicella in which a large part of the yield was safeguarded.



A beautiful ruby red in colour, maintaining a transparency that makes it highly inviting. The nose is dominated by ripe, forward cherry, giving way to notes of black pepper in the background accompanied by medicinal herbs. The wine is agile and succulent on the palate, well supported by acidity and expresses a dry, very harmonious finish.



cherry



black pepper



medicinal herbs



It goes well with Italian appetizers, soups, pasta dishes and, in general, a whole variety of Mediterranean dishes. It makes an ideal pairing with white meats, either roasted or grilled, and is also ideal as a summer red wine 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+