



VANTOROSSO

VALPOLICELLA CLASSICO DOC 2019



NAME: Valpolicella Classico D.O.C..



GRAPE VARIETIES: Corvina Veronese 50%, Corvinone 45%
Rondinella 5%



GEOGRAPHICAL LOCATION: Fumane, Verona, in the Valpolicella Classica area.



ALTITUDE: 350 – 400 m a.s.l.



EXPOSURE: South-East.



TYPE OF SOIL: very mixed, mostly clay, chalky and rich in rocks and stones.



PLANTING SYSTEM: Guyot.



PLANTING DENSITY: 5.000 vines/ha

HARVEST: begins during the last ten days of september and it's performed by hand.

FERMENTATION: in stainless steel tanks at controlled temperature between 25 and 30 °C, for about ten days.

AGEING: in stainless steel tanks until February and brought to completion in the bottle after about three months.

ALCOHOL DEGREE: 13,0% - **TOTAL ACIDITY:** 6.25 g/l

RESIDUAL SUGARS: 2.8 g/l - **PH:** 3.25



BOTTLES: 750 ml.



ORGANOLEPTIC PROFILE: this wine displays a bright ruby red with purple reflections. Hints of juicy morello cherry and red rose meet with fresh currant' scents and a pleasant balsamic note. The sip is easy and rich in flavour, very fresh and good in tannins, perfectly balanced with the warm, enfolding feel that alcohol gives and that gently goes along the end of the sip. Here we find once again the notes of fruits and flowers in a very pleasant end.



FOOD PAIRING: a very ductile wine, its freshness can be enjoyed with a board of mixed appetisers, but it also sports a good body that allows it to elegantly follow fresh pasta courses with meat sauces, both white and red. If you'd like to try something unusual serve it at a lower temperature, around 12° C, together with an elaborated fish meal in tomato sauce, like for instance stewed cuttlefish.

