

Nicolis

VALPOLICELLA DOC CLASSICO

Description: Ruby red colour of medium intensity. It has a characteristic perfume that is pleasant and delicate, with hints of fruit of this area: cherries, marasca cherries and plums. The flavour is dry, bodied, slightly bitter, savoury and harmonious. Sometimes it recalls ginger, which is a typical note in our wines.

Wine making: After a soft pressing the traditional Valpolicella red grapes are left to ferment for about 12 days. Fermentation temperature is very important for this young wine. It never has to go over 22°C in order to obtain the flower and fruity perfumes that are typical for this wine.

Vineyards: Located on family property in the pre-hilly Valpolicella Classica zone

Analysis of bottle product:
Alcohol content: 12,5% vol
Total acidity: 5,70 gr/lt
Dry residue: 23,50 gr/lt

Yield per hectar: 84 hl/ha

Harvest: manually - beginning of October

Grape varieties: Corvina 65% - Rondinella 25% - Molinara 10%

Serving suggestions: The wine is ideal for every days complete meals. It is light with a fast meal at midday and it is provocative, but to try with eel and fat fish, it has no equals with pizza.
Grapes : Corvina Veronese (65.00%), Rondinella (25.00%), Molinara (10.00%)

VENETO

Veneto is a wine region in north-eastern Italy. The region is protected from the harsh northern European climate by the Alps, the foothills of which form the Veneto's northern extremes. These cooler climes are well-suited to white varieties like Garganega (the main grape for Soave wines) while the warmer Adriatic coastal plains and river valleys are where the renowned Valpolicella, Amarone and Bardolino DOC reds are produced. One of Italy's leading wine schools, Conegliano, is based here and the nation's most important wine fair, Vinitaly, takes place each spring in Verona.



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