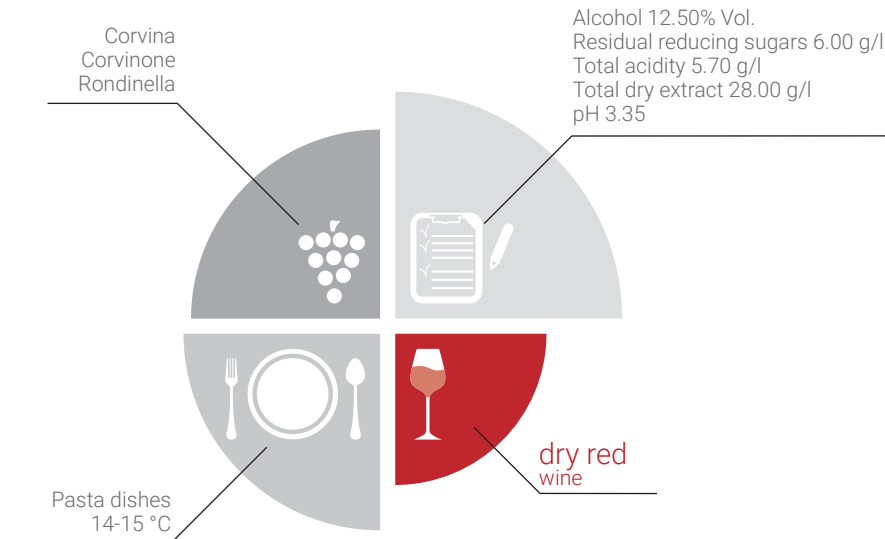


# VALPOLICELLA DOC



*It is the red wine, young and directly that preserve the authentic soul of the earth in which he is born: the Valpolicella.*

## VINEYARD

Location: the Valpolicella DOC area.

Altitude: 100-250 metres a.s.l.

Soil type: varied, predominantly clay-loam, partly calcareous, partly of volcanic origin.

Grass sward between vines.  
Training system: Pergoletta Doppia.

Age of vines in production: 15-25 years.  
Buds per vine: 18.  
Density: 3,300 per hectare.  
Yield per hectare: 100 hl.

## PRODUCTION

Harvest: in the end of September exclusively by hand. Vinification: destemmed and gentle pneumatic pressed. Fermentation temperature between 25 and 28 °C. Maceration for 7 days. Malolactic fermentation completed. Conservation in stainless steel. Stabilization: natural.

## TASTING NOTES

Colour: ruby red with violet hints.

Perfume: combination of red fruits, vinous and spicy.

Flavour: dry, warm, medium bodied, velvet and balanced tannins.



VIVALDI