



VALPOLICELLA CLASSICO 2023



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 35 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



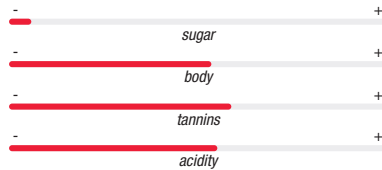
Alcohol content 13.19% Vol

Total acidity 5.65 g/l

Residual sugars 0.6 g/l

Dry extract 28.4 g/l

pH 3.43



The vintage of 2023 proved to be challenging from various perspectives in terms of viticulture, confirming the difficulties posed by climate change each year. This emphasizes the need for increased vigilance and timely decisions in our agricultural choices. In analyzing temperature and rainfall patterns in 2023, we see that the former fell within the average readings of the past 6 years, while, overall, although the latter remained below threshold, constant and, occasionally abundant rainfall was recorded from early spring to early summer. This allowed the vines to develop successfully after the winter, while, on the other hand, below-average temperatures caused their phenological growth to be delayed in comparison with the year before. Prolonged summer rains promoted vigorous growth of both the canopy and the bunches, while unfortunately favoring the development of fungal diseases. The painstaking and accurate vine management operations, combined with the favorable location of our vineyards, helped us to brilliantly overcome this period. Later on, summer continued with warmer days, mitigated by a few rainy ones. This year again, however, we witnessed a few abnormal heat peaks, especially in August, which slowed down the maturation metabolism of certain varieties. Here, the harvest was advanced compared to previous years, a result of careful consideration in choosing the timing, driven by climate changes, and no longer seeking overripeness of the grapes. Accurate leaf management throughout the 5 months from April to August proved to be key; bud selection, leaf stripping, crop thinning and bunch rearrangement led to healthy grapes that ripened successfully.



A kind of gateway to the world of Valpolicella, a red wine with a bright and inviting ruby color that foreshadows the aromas where wild blackberry takes center stage, accompanied by fresh hints of dog rose and pepper. In the mouth, it doesn't impress with power or complexity as much as with agility and an intense saline thrust that imparts fullness and versatility to the sip.



blackberry



dog rose



pepper



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



4 times 90+



9 times 90+