



Valpolicella 2013



Appellation: Valpolicella D.O.C.

Grape varieties: Corvina Veronese 75%, Rondinella 25%

The territory

Vineyard location: Hillsides of the Valpolicella production area

Altitude: 180-250 metres (590-820 feet) above sea level

Exposure: Southeast

Soil characteristic: Argillaceous, calcareous

Training system: Arbour

Average age of the vines: 27 years

Density of planting: About 3,000 vines/hectare (1,214 vines/acre)

Vinification and ageing

Harvest: Manual harvest carried out in September

Pressing: De-stalking followed by soft crushing of the grapes

Fermentation: In temperature controlled steel tanks

Fermentation temperature: 26-30°C (78-86°F)

Length of fermentation: 8-10 days with daily periodic pump overs

Malolactic fermentation: Naturally, in December

Ageing: 3 months in temperature controlled stainless steel tanks

Analytical data

Alcohol content: 12.95% Vol

Total acidity: 5.4 g/l

Residual sugars: 4 g/l

Dry extract: 32.8 g/l

Free SO₂: 27 mg/l

Total SO₂: 129 mg/l

pH 3.50

Vintage characteristics

All the conditions exist for one of the best harvests in recent years: the grapes enjoyed gradual ripening, which came about, above all, by virtue of light rather than heat, and this led to the synthesis of quality factors such as the accumulation of polyphenolic substances in red grapes and aromatic substances in white grapes. The months of July and August were crucial, with their high temperatures and highly-beneficial day-night temperature variations, which were very important for ideal ripening. The climate during harvesting in September and October was mostly good even if it was interspersed with days of heavy rain. In the days after rainfall, particular attention was paid to the careful selection of the grapes.

Tasting notes

Intense and inviting ruby red.

The characteristic hints of cherries and pepper are particularly enjoyable in this wine, followed by subtle nuances of officinal herbs.

Dry and well-balanced. The traditional acidic note combines well with the softness of the fruit to form a satisfying contrast and produce a supple, feisty wine.

Food pairings

Simple Mediterranean cuisine, especially pasta and seasonal soups; appetizing entrées, including seasoned lard and hot toasted hors d'oeuvres with extra virgin olive oil, ham and sausages.

Serve at 15-16°C (59-60°F).



750 ml