



Valpolicella

Denominazione di Origine Controllata

Vineyards: The vineyards are located 250 to 300 meters above sea level and they are north-east facing. The vine is trained in a single guyot. Mainly marly soil with layers of red soil.

Harvest: The grapes are harvested strictly by hand in the first days of October when the phenolic ripening is complete. The grapes reach full ripeness thanks to the extraordinary exposure of the Torre d'Orti vineyards.

Vinification: Traditional red vinification takes place in vats followed by a maceration until the tannins are balanced. The malolactic fermentation adds softness to this wine which is left to mature in barrels until it is bottled.

Tasting notes: It is characterized by its great drinkability and elegant and mature tannins. The bouquet has hints of cherry and red fruit.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

Az. Agr. Cavalchina Società Semplice

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