

Valpolicella Classico



CORTE BRAVI®

Young and straightforward, like its grapes. It communicates its desire to be free from everything. No drying, no aging in wood and no filtration.

CLASSIFICATION

DOC Valpolicella Classico
Biologico (Organic)

VINTAGE

2019

VINEYARDS

our own vineyards cultivated with the "pergola Veronese" growing system, with organic methods. Southern exposure.

AGE OF THE VINES

15/20 years

PRODUCTION AREA

Gargagnago locality,
Sant'Ambrogio di Valpolicella
(Verona) 200 m a.s.l.

TYPE OF SOIL

mainly limestone

GRAPES

50% Corvinone, 35% Corvina
and 15% Rondinella

YIELD

90 quintals per hectare. Every
100 kg of grapes produces 65 -
70 litres of wine.

VINIFICATION AND AGING

the red grapes are hand
- picked, selected and
immediately pressed.
Fermentation takes place
spontaneously in steel tanks
without the use of synthetic
chemicals and with only
temperature control. Aging
in steel for about 12 months,
spontaneous malolactic
fermentation. Bottled without
filtration and aged in bottle for
at least 5 months.

YEASTS

Indigenous local yeasts

FILTRATION

None

TOTAL SULPHITES IN BOTTLE

Less than 30 mg/l

ALCOHOL

12.5 % vol.

TOTAL ACIDITY

5.6 g/l

RESIDUAL SUGAR

0.6 g/l

IDEAL PAIRING

it is an easy wine, for the
whole meal, ideal with many
traditional Italian dishes, such
as salami appetizers, pasta
with simple sauces such as
pesto and with fish, especially
cod.

SERVING TEMPERATURE

12-15 ° C

ORGANOLEPTIC DESCRIPTION

The colour is a lively ruby
red, with amaranth nuances.
On the nose emerge scents
of strawberry and cherry,
with notes of raspberry. In the
mouth the red fruits meet the
expectations of the aromas.
Sapidity and crispness make
it a pleasant wine, suitable for
many occasions.

