



Valpolicella

DOP - BIO



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Viticoltore in San Mattia

“He stood there precariously with one foot on the wooden ladder, the other resting on the tree. The fragrance of the small red fruits scented the crisp air. He, with his beardless suntanned cheeks, sang aloud in the carefree manner of youth as he picked them”

- **Vine species:** Corvina and Corvinone (65%), Rondinella (35%)
- **Denomination:** Dop
- **Soils:** clayey, loamy, calcareous
- **Year planted:** 2005
- **Altitude:** 220m asl
- **Exposure:** ridge facing south - southwest
- **Cane training system:** Guyot
- **Planting density:** 5700 plants/Ha
- **Grape yield per hectare:** 9000 kg
- **Harvest season:** end of September
- **Harvesting:** by hand
- **Temp. of fermentation:** 20°C
- **Duration of fermentation:** 15 days
- **Fining:** stainless steel
- **Maximum aging time:** 6 years
- **Alcoholic content:** 12,5% vol
- **Colour:** light ruby red
- **Aroma (nose):** crisp marasca cherries, wild roses and hints of liquorice and pink pepper
- **Taste:** agile, well balanced, and full of flavour with a rich freshness



Our Valpolicella, with its brilliant ruby colour, moves gracefully in the glass. The bouquet is bursting with pleasant aromas of crisp marasca cherries, wild roses and hints of liquorice and pink pepper.

On the palate, it is agile, well balanced, and full of flavour with a rich freshness, calling to be drunk again and again. Valpolicella is an easy-drinking wine making it the perfect accompaniment for many occasions and dishes: from deli meats and cheese, to fresh pasta with meat sauce, not to mention grilled meats.