



FERMENTATION

The carefully selected grapes are put in small crates and dried in ventilated rooms for about 4-5 months. They are then pressed and fermented in stainless steel tanks. The extremely slow fermentation lasts until late spring giving the wine a pleasant sweetness.

MATURATION

Ageing takes place in large oak casks and lasts 6 months until bottling.

PH LEVEL

3.45

TA (TOTAL ACIDITY)

5.6 g/l

RS (RESIDUAL SUGAR)

120 g/l



GRAPES HEAVY ON THE VINES IN VALPOLICELLA, APPROACHING HARVEST



Italy
Veneto
Verona
Valpolicella

SOIL TYPE

Clay-calcareous.