

FRATELLI VOGADORI

Valpolicella Classico

Grape Varietals: Corvina, Rondinella, Corvinone, Molinara, Oseleta. The grapes have been dried for 1 month

Vineyard Location: Located in the hills of the Valpolicella Classico area. It's Vigolo hill in Negrar

Altitude: 100-180 meters above sea level

Exposure: South-east

Soil Characteristics: clayey and chalky soils

Harvest: end of September

Harvesting Method: Manual selection of the best bunches

Drying process: Naturally dried for a month in the drying facility

Fermentation & Aging: In temperature controlled stainless steel tanks with natural yeasts. The fermentation required 15 days and 3 times each day we make a gentle breaking up of the marc with air to extract much more as possible from the skins! The wine has a 7 month aging in the french oak barrel.

Color: ruby red

Bouquet: very nice and elegant

Taste his youthful, good-bodied wine is brilliant ruby red

in color, with a fresh, cherryish perfume. It has a good alcohol level (13% Vol). The wine's fruity perfume is maximised using a short maceration during the winemaking process. It will age for 7-8 years.

Food Pairings: The perfect accompaniment to Italian antipasti, soups, pasta dishes and other dishes typical of the Mediterranean cuisine. Also pairs well with roasted and grilled white meats. Ideal as a summer red to drink with fish dishes. Serve at 16/18°C and open the bottle a short time before consuming.



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