

## 4CENTO VALPOLICELLA DOC



### CLASSIFICATION:

Valpolicella

### PRODUCTION AREA:

Valpolicella

### TRAINING SYSTEM:

Guyot and Pergola

### HARVEST PERIOD:

Half September

### VINIFICATION:

Soft crushing of destemmed grapes

### FERMENTATION:

At a controlled temperature for about 7/10 days

### AGEING:

6 months in steel tanks

### ANALYTICAL DATA:

Residual Sugar 6 gr/l

Total acidity 5,42 g/l

Dry extract 33 gr/l

### TASTING NOTES:

Valpolicella doc is a fresh, honest and elegant wine of a nice ruby red with purple shades. The nose opens with fruity notes of morello cherry and floral notes of violet and cyclamen. On the palate it is a resolute wine with good acidity, pleasantly lively.



#### GRAPE

60% Corvina, 25% Corvinone,  
15% Rondinella



#### TEMPERATURE:

16 - 18°C



#### ALCOHOL:

12,5 vol



#### BOTTLE:

ml 750

