

Valpolicella



Designation

Valpolicella

Grape varieties

80% Corvina Veronese, 20% Rondinella

Production area

Valpolicella Classica, Tenuta Novare Estate and Valpantena

Soil

Marl-limestone, clay and basalt

Training system

Guyot

Average age of vines

10 - 15 years

Ageing

In concrete vats for about 6 months

Bottle maturation




3 months

Alcohol content

12%

A ruby-red colour, a fresh nose of pomegranate, redcurrant and herbs, with a very drinkable, fresh and aloof palate.

Formats

-  0,375 l
-  0,75 l
-  1,5 l