



## Venturini Valpolicella Classico

**Appellation:** Valpolicella Classico DOC

**Type:** Red, dry

**Blend:** Corvina, Molinara and Rondinella

**Organic**

Valpolicella is an outstanding red wine made from grapes grown in the foothills of the Alps to the north of Verona. This wine, made in a traditional way, and is an easy to drink, medium bodied wine.

### Tasting Notes

**Color:** Ruby red.

**Bouquet:** Simple and forthright notes in which marasca cherries and red currants are refreshed by a pleasantly balsamic touch.

**Taste:** On the palate, it is direct and agile, with a satisfying return of fruity notes and a decidedly savory, cleansing finish that prepares the mouth for another sip.

**Alcohol:** 13%.

**Serve:** 18-20°C (64-68°F).

### Food Pairing

It is a versatile wine that goes well with simple dishes, pizza, sandwiches, summer dishes, meat entrées and salads. Serve it chilled and try it with seafood chowder or other dishes that pair with white wines.

### Vineyard Notes

**Production area:** Monte Castel in the hills of Valpolicella Classica at 200 m a.s.l.

**Vineyard exposure:** Mainly South-West.

**Soil:** Deep and of medium composition.

**Training System:** Pergola Trentina (Trento trellis).

**Density:** About 3,000 vines per hectare.

**Average of vines:** 30 years old.

**Number of buds per vine:** 20-25.

**Yield:** 120 hundred kilograms

### Winemaking Notes

**Harvest:** First half of October, manual picking and sorting.

**Vinification:** Pressing with rollers stripping the grapes from the bunches and fermentation at 20/25 °C.

**Fermentation:** Temperature between 15-20 °C (59-68°F). Duration of maceration 8 days. Daily remontage. Malolactic fermentation is carried out in the months following fermentation.



*Venturini is located in San Floriano which is a village in part of the town of San Pietro in Cariano (Verona). It was established in 1963 and continues to grow thanks to love, experience and hard work of three generations. Beginning with Grandfather Antonio who passed it onto his son Massimino, who in turn placed it in the hands of his children: Daniele carefully follows the wine making process, Mirco passionately takes care of the vineyards and Giuseppina manages the business sector. Their vineyards enjoy a southwestern exposure and are planted on terraces held up by stonewalls called "marogne". The vine training system is typical of the area: "simple" and "double" pergolas. Using only estate grown grapes, the Venturini's make quality Valpolicella wines.*