

"Le Bine" Valpolicella DOC Classico



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected sunny-side vineyards, in Marano di Valpolicella valley, heart of Valpolicella Classica, planted in calcareous soils at 250 mt o.s.l.



Grapes. Handly harvest of mature Corvina Veronese and Corvinone Veronese 70%, Rondinella 30%.



Vinification. Vinification of fresh grapes, followed by a 10 days maceration on the skins. Raching and obtaining of the "Valpolicella Classico". In November addition of 15% of must from grapes dried in the "Fruttaio" for 60 days (normally used for Amarone) and starting of the "Second Fermentation" followed by a 20/25 days maceration on the skins.



Ageing. The wine is refined in big oak barrels for 6 months. Finally is refined in bottle for 3 months.



Tasting Notes. Intense ruby red colour. Spicy bouquet. Dry, soft, persistent taste with an end taste of cherry and plum.



Analysis. Alcohol: 13% Vol.; Total Acidity: 5,7 g/l; Residual Sugar: 6,5 g/l;



Food Pairings. Perfect with pasta dishes, chicken, lamb, red meat and cheeses. Recommended drinking temperature 16 - 17°C.



Bottle. "Tortuga" 750 ml (in box of 6 btl.)

