



valpolicella doc MORANDINA



PRODUCTION AREA Mezzane, Tregnago.

AGE OF VINEYARD Planted in 2001

ALTITUDE 450 m

SOIL TYPE Glacial

GRAPE VARIETY Corvina, Corvinone, Rondinella, Oseleta

TRELLIS SYSTEM Guyot

YIELD PER HECTARE 60 hl/Ha

HARVEST PERIOD Early October

WINEMAKING TECHNIQUE rifermentation of Valpolicella wine through Amarone dried grape skins. 12 months aging in tonneaux of Allier and 2 months of 20 hl barrel.

EXPRESSION

Ruby red color with tints of purple. On the nose, aromas of fresh black cherries, spices are particularly prominent. Flavoursome with good acidity, the palate is filled with the taste of cherries and plum jam as black pepper and rhubarb.

FOOD PAIRINGS

Ideal paired with red meat and meat based pasta sauce or with risotto all'isolana with Veronese sausage and black pepper. It can be enjoyed with deli meats that have undergone a long maturation period as well as with Pata Negra and Serrano ham.