



MADINELLI

VITICOLTORI DAL 1958

VERONA INDICAZIONE GEOGRAFICA TIPICA

BIANCO DA UVE ROSSE

GRAPE VARIETIES: autochthonous red grape varieties CORVINA and MOLINARA

ORIGIN Selected vineyards located between the municipalities of Marano di Valpolicella and Negrar

TYPE OF SOIL: calcareous, clayey

VINIFICATION AND MATURATION Native grapes come harvested by hand, in the second decade of September, in 7 kg wooden boxes. Continued a pressing with destemming, cryo-maceration with the skins for 24 hours, natural decantation a 7/8°C, controlled fermentation in tank steel for approx. 18-20 days. The maturation takes place exclusively in steel on the yeasts for at least 4 months with batonnage.



TASTING NOTES It presents straw yellow colour, notes greenish and pale bright yellow. The final notes of white flowers, fruit, Golden apple, leave then space for citrus aromas. Delicate, elegant and fresh, it is very persistent and enveloping. There characteristic acidity and minerality leave a pleasant aftertaste that invites you to taste it. Enveloping, rich, complex, savory, mineral, it is very persistent.

SUGGESTED PAIRINGS Excellent as an aperitif, it expresses fully itself with shellfish. Perfect also with Monte Veronese risotto, fresh and dried fruit, interesting with asparagus, herbs and spicy foods. Good marriage with local salami and giardiniera in bitter-sweet.

ALCOHOL 12.5 % vol

BOTTLE SIZE 0.75 L

MADINELLI SOCIETA' AGRICOLA

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Nel cuore della Valpolicella Classica