



MADINELLI

VITICOLTORI DAL 1958

RECIOTO DELLA VALPOLICELLA

Denominazione di Origine Controllata

CLASSICO

GRAPE VARIETIES: Corvina, Corvinone, Rondinella, Ancellotta

ORIGIN Selected vineyards located between the municipalities of Marano di Valpolicella and Negrar at an altitude of 400-500 a.s.l.

TRAINING SYSTEM: Veronese pergola

TYPE OF SOIL: calcareous, clayey

VINIFICATION AND MATURATION The harvest begins between the end of September and early October in small stalls of wood with manual selection of the grapes. Drying until January in the fruit cellar for approximately 120 days followed by pressing with destemming of the grapes. Fermentation temperature from 15° to 25° C. Slow maceration for 20 days. Malolactic carried out. Maturation in steel for 8-10 months. Minimum bottle aging of 2-4 months.



TASTING NOTES Purple red, intense and bright. Vinous and fruity with cherry notes, jelly, dried red fruits. Not too sweet, fresh and mineral, it gives a complete sensory wine experience.

SUGGESTED PAIRINGS: Perfect to match with dry pastries with almonds and dark chocolate. Try also the contrast with very seasoned or blue cheeses.

ALCOHOL 13,5% vol

BOTTLE SIZE 0.75 L

MADINELLI SOCIETA' AGRICOLA

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Nel cuore della Valpolicella Classica