



MADINELLI

VITICOLTORI DAL 1958

VALPOLICEDLLA CLASSICO

Denominazione di Origine Controllata

GRAPE VARIETIES: Corvina, Corvinone, Rondinella

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: Manual harvesting selecting the best bunches with an immediate pressing. Spontaneous fermentations lasting 15-20 days in stainless steel tanks, with maceration at low temperatures.

Aging: 6-12 months in 50 cm steel tanks and 100 HL. The bottle aging lasts for almost 2-3 months.



TASTING NOTES: This wine has a bright and clear red colour. It spreads fruity hints especially of strawberry and cherry. This wine has a natural minerality, that comes from the terroir where it grows. At the palate is fresh, slightly tannic. It gives a fruity aftertaste, slightly bitter but perfectly balanced and soft.

SUGGESTED PAIRINGS: Easy-drinkable wine, that could be perfect perfect as an aperitif, or as an everyday wine. Due to its pleasant acidity and softness the Valpolicella Classico Felci it is also good with first courses and traditional cured.

ALCOHOL 12.5% vol

BOTTLE SIZE 0.75 L

MADINELLI SOCIETA' AGRICOLA

Via Novaia 3 - Marano di Valpolicella - 37020 VR - Italia
www.madinellivini.it - aziendamadinelli@gmail.com

Nel cuore della Valpolicella Classica