



MADINELLI

VITICOLTORI DAL 1958

VALPOLICELLA CLASSICO SUPERIORE

Denominazione di Origine Controllata

GRAPE VARIETIES: Corvina, Corvinone, Rondinella and other red grapes varieties authorised by the production regulation

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: A Hand harvesting of the bunches. Soft pressing at fermentation temperature of approximately 20-25° C. Maceration for 10 days with scheduled punchings. Refinement in steel and wood. Complete malolactic fermentation. Bottle refinement for 3-5 months.



TASTING NOTES With a deeply red color, not too deep, but clear, it has an intense bouquet and persistent, with fruity aromas of cherry and plum, violet floral and slightly spicy. To the palate is fresh, fruity, with a good balance between structure and body, acidity and tannin.

SUGGESTED PAIRINGS Ideal pairing with dishes of the Veronese tradition, such as tortelloni with Monte Veronese or cured meats.

TIP: The style of this wine highlights the profile more typical and traditional of this area of Valpolicella: bright but transparent colours, perfumes fine and graceful, fresh, rounded and tannic equilibrium.

ALCOHOL 13.5 % vol

BOTTLE SIZE 0.75 L

MADINELLI SOCIETA' AGRICOLA

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Nel cuore della Valpolicella Classica