

Nicolis

Valpolicella DOC Classico



REGION

Veneto

VARIETY

Corvina 65% – Rondinella 25% – Molinara 10%. Vineyards located on the family property in the pre-hilly Valpolicella Classica zone.

Yield per hectare: 84 Hl/Ha

Exposure and altitude: Different exposures, between 650-1380 ft ASL (200-480 m ASL).

Soil composition: Morainic and calcareous soil, large presence of stones.

Cultivation method: Mainly double and single pergola, Guyot.

Harvest: Hand-harvest at the beginning of October.

Vinification process: The traditional Valpolicella red grapes are left to ferment for about 12 days with grape skins, after a soft pressing. Fermentation temperature is very important for this young wine. It never has to go over 72 F (22°C) to obtain as well all flower and fruity perfumes that are typical for this wine.

TASTING NOTES

Ruby red colour of medium intensity, which tends to garnet upon aging. It has a characteristic perfume that is pleasant and delicate, with hints of fruit which grow in the area: cherries, marascas and plums. The flavour is dry, bodied, slightly bitter, savoury, and harmonious. Sometimes it recalls ginger, which is a typical note in our wines.

FOOD PAIRINGS

The wine is ideal for every days complete meals. It is light with a fast meal at midday and it is provocative, but to try with eel and fat fish, it has no equals with pizza.