



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.

Fermentation: spontaneous, with indigenous yeasts, in steel tanks for 10 days, at a controlled temperature.

Aging: 6 months in steel tanks.

Bottle aging: 1 month.

Alcohol content: 12,50% vol

Total acidity: 6,00 gr/lt

Net dry extract: 25,50 gr/lt

TASTING NOTES

Ruby red color of medium intensity, which tends to garnet upon aging. It has a characteristic perfume that is pleasant and delicate, with hints of fruit that grow in the area: cherries, marascas, and plums. The flavor is dry, bodied, slightly bitter, savory, and harmonious.

FOOD PAIRINGS

It pairs well with everyday meals. Perfect with starters, mixed cold cuts, pizza and, served fresh, even with fatty fish.