



corte
Figaretto



Valpolicella DOC

Territory

Location Valpantena

Denomination Denominazione di Origine Controllata

Vineyard Altarol

Grape varieties Corvina, Rondinella, Molinara, Oseleta, Corvinone e Croatina

Production area Vineyards in Valpantena

between Poiano and Quinto in vicinity Figaretto

Vineyards Located on a hills area with south exposure. Soils are clayey and strongly calcareous. Gujot

training system with 4000 vines per hectare

Winemaking and aging

Harvest By hand in wooden case in the third September decade

Winemaking Mashed grapes fall in small 50 hl inox steel tanks. During fermentation daily pumping

over and delestage. Controlled temperature 28°C

Maturation The top of refining is reached 1 year after the harvest

Tasting Notes

Organoleptic analysis Dark ruby red with violet reflections. Cherry, plum, blackberry and intense violet

nose, which is a typical characteristic of Valpantena production. The taste is dry and persistent

Food matching Ideal with Pasta, red meat and fresh or middle-mature cheese

Alcohol content 13% Vol.

Serving temperature 16-18°C