

FRALIBRI

Producer **VINI ELEVA**

CAPITALWINES.

Appellation

Valpolicella Classico D.O.C.

Wine Type

Red

Vintage

2012

Grape Variety

Corvina veronese 40%, Corvinone 20%, Rondinella 30%, Teroldego 10%

Sensory Characteristics

A young wine whose freshness and simplicity make it suitable for any kind of dish. Obtained from vinification of the grapes corvina, corvinone, rondinella, from vineyards located in the classic, and with 10% teroldego that accentuates the vinous, dry, slightly tannic and correct alcoholic content. To the eye it appears limpid and ruby red with clearly violet reflections. With a persistent nose, the scent of fresh fruit, cherry immediately stands out, overlapping with spicy white pepper and almonds.

To the taste it has a good persistent flavor and good acidity typical of a fresh wine, but well balanced.

Harvest

End of September, according to climate and grape varieties.

Vinification Process

After the harvest, the grapes are de stemmed and crushed. Fermentation is performed in controlled temperature (25-28 ° C) in steel tanks for around 7-12 days, the malolactic fermentation takes place in spring, and is performed by inoculation of selected Lactic Bacteria. Ageing in the bottle for 9 to 12 months.

Alcohol Content

12,5%

Soil Type

The soils are mostly red and brown on debris, calcareous marls and basalts.

Vine Cultivation System

Cultivation Espalier Guyot Simple pruning.

Grape Yield

65 quintals per hectare

PRODUCTION ZONE

Country: Italy

Region: Veneto

Area: Sant'Ambrogio di
Valpolicella - Verona



CAPITAL WINES

3222 N Street, NW 4th floor
Washington DC 20007 USA
Tel: 1.877.290.5134 - Fax: 202.965.7119

CAPITALWINESLLC.COM

