



FARINA
VINI PREGIATI IN VALPOLICELLA

VALPOLICELLA DOC

Renowned red wine which reflects aromas and flavours of its territory. Unique for its elegance, remarkable even when young. Bright ruby red color, intense, fresh and heady aroma.

GRAPE VARIETIES:	45% Corvina, 25% Corvinone, 25% Rondinella, 5% Molinara
VINEYARDS LOCATION:	Hills North of Verona
EXPOSURE AND ELEVATION:	North/South-West, 250 m a.s.l.
SOIL:	Volcanic-Calcareous
GROWING TYPE AND PLANTATION DENSITY:	Veronese pergola, 3600 vines/hectare
HARVEST:	Manual harvesting of the grapes from mid September
VINIFICATION:	Pressing and roller-destemming, following selected yeasts injection and controlled temperature fermentation never aboveat 25°C, with alternated pumping overs and delstages (the must is separated from the skins and then put on them again), in order to have a perfect extraction and the best elegance, without compromising the final freshness.
AGEING:	100% stainless steel, following ageing in the bottle
ORGANOLEPTIC NOTES:	Bright ruby red color. Fruity, delicate scents, with hints of morello cherry, plum and raspberry. Dry, but velvety and well-balanced taste with and underlying soft, harmonic, enveloping taste.
ANALYTICAL DATA:	Alcohol: 12% vol. Sugar: 6 g/l Total acidity: 5,45 g/l Volatile Acidity: 0,33 g/l Dry extract: 26,35 g/l
SIZE (L):	0,750
PAIRINGS:	Well matched to not over demanding meals, excellent with fast snacks