

# Valpolicella DOC Classico

E' il nostro ***Punto Fermo*** – La tradizione che non stanca

A benchmark, today as yesterday.

Punto Fermo is the most authentic expression of the territory: balance, freshness, and continuity.

It is the wine to return to, the one that reassures without boring, capable of remaining true to itself over time.

<b>Grape Varieties</b>	45% Corvina, 25% Corvinone, 25% Rondinella, 5% Molinara
<b>Vineyard Age</b>	10 to 35 years
<b>Vineyard location and characteristics</b>	Valpolicella Classica hills, 250 meters facing North and Southwest
<b>Soil</b>	Calcareous matrix with gravelly outcrops, layered with basalts
<b>Vine training and planting density</b>	Pergola Veronese (3600 vines/ha)
<b>Harvest</b>	Hand harvest from mid-September
<b>Vinification</b>	Crushing and de-stemming is followed by inoculation with selected yeasts to start the temperature-controlled fermentation at 23°-25°C in stainless steel vats. Frequent pumping-overs obtain the perfect extraction and elegance, without compromising freshness. Spontaneous malolactic fermentation begins after the alcoholic fermentation is complete
<b>Maturation</b>	Six months in stainless steels vats followed by a minimum 3 months of bottle aging.
<b>Organoleptic Characteristics</b>	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
<b>Analytical Notes</b>	Alcohol: 12,5% vol. - Sugar: 6 g/l - Total acidity: 5.45 g/l - Volatile Acidity: 0,33 g/l - Dry extract: 26 g/l
<b>Size</b>	0,75 l
<b>Pairings</b>	An extremely versatile red wine suited for anything from an aperitif to light meals, whether vegetarian, pasta, pizza or meat-based. Will also pair well with some heartier seafood, lake and ocean fish
<b>Serving Temperature</b>	15°-18° and can be served slightly chilled as a summer wine
<b>Cellaring</b>	Store in a dark cool space. Generally enjoyed as an early drinking wine, recommend drinking within 3-5 years from the vintage date