

Valpolicella DOC Classico Superiore

E' il nostro *Lato Serio* – Intenso, sicuro, senza compromessi

A wine that takes no shortcuts.

Lato Serio is the result of careful selection and a maturation period that sculpts its character: structure, depth, and a confidence that can be perceived from the very first sip.

It is a Valpolicella that speaks clearly, solid, consistent, made to leave its mark.

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| Grape Varieties | 45% Corvina, 20% Corvinone, 25% Rondinella, 5% Molinara, 5% Dindarella |
| Vineyard location and characteristics | San Pietro in Cariano, 400 meters facing North and Southwest |
| Soil | Calcareous matrix with gravelly outcrops, layered with basalts |
| Vine training and planting density | Pergola Veronese (3800 vines/ha) |
| Harvest | Manual harvesting of the grapes late September |
| Vinification | Crushing and de-stemming is followed by inoculation with selected yeasts to start the temperature-controlled fermentation at 26°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 |
| Maturation | One year in Slavonian oak casks, followed by bottle aging |
| Organoleptic Characteristics | Bright ruby red color. Fruity scents, with hints of morello cherry and ripe raspberry, red fruits and sweet almond. Dry, but velvety and well-balanced taste with and underlying taste of stewed fruit, slightly roasted and enveloping |
| Analytical Notes | Alcohol: 13% vol. - Sugar: 5 g/l - Total acidity: 5.45 g/l – Volatile Acidity: 0,41 g/l - Dry extract: 29 g/l |
| Size | 0,75 l |
| Pairings | 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 |
| Serving Temperature | 15°-18° and can be served slightly chilled as a summer wine |
| Cellaring | Store in a dark cool space. Generally enjoyed as an early drinking wine, recommend drinking within 3-5 years from the vintage date |