

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.



Grape Varieties 45% Corvina, 25% Corvinone, 25% Rondinella, 5% Molinara

Vineyard Age 10 to 35 years

Vineyard location and characteristics Valpolicella Classica hills, 250 meters facing North and Southwest

Soil Calcareous matrix with gravelly outcrops, layered with basalts

Vine training and planting density Pergola Veronese (3600 vines/ha)

Harvest Hand harvest from mid-September

Vinification 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

Maturation Six months in stainless steels vats followed by a minimum 3 months of bottle aging.

Organoleptic Characteristics 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 Notes 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

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