

# 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.



**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