

Valpolicella DOC - Brigaldara



The Producer:

The history of wine in this region goes back to the Bronze Age, according to the fossilised remains of prehistoric vine leaves and grape clusters. The name of Valpolicella also has ancient origins, probably meaning Valley of Many Cellars and first appears in 1177. The original and best region for producing this wine is undoubtedly that of the Classico, in the hills due north of Verona. The Brigaldara vineyards overlook the village of San Floriano in the heart of the Classico region. By virtue of being a single estate wine and made by one of Valpolicella's best producers this wine has much complexity and depth of flavour.

The Wine:

Grape(s): 40% Corvina, 30% Corvinone, 20% Rondinella, 10% Others
Area: San Floriano in the centre of the Classico region of Valpolicella.
Vine Density: 4,500 per ha. Training system: Guyot Yield:90hl/ha
Harvest: Mid September
Vinification: Aer de-stalking and crushing there is a maceration of 10-15 days and the wine is then fermented at 25-30 C.
Ageing: Aged for 6/8 months in large oak barrels.

Tasting Notes:

- This is the real McCoy. Valpolicella as it should be. It has a ripe, raisony, middleweight palate and a dry, herbal finish.
- This is what Real Valpolicella is all about, a single vineyard wine made in the cellars of one of the regions best producers in the hills above Verona. A wine to confound the critics this is the real McCoy. It has a ripe raisony, middleweight palate and a dry herbal finish.

Code: 1358
ABV: 13%
Pack: 6x75cl
Vegan: No
Vegetarian: Yes
Closure: Screwcap

