

Farina

*Valpolicella DOC*



Location of the Vineyards: San Pietro in Cariano

Vinification: After a slight drying of the grapes on the vine, the grapes are pressed and destemmed. Selected yeasts are injected followed by a temperature-controlled fermentation at 28°C, with alternated pumping overs and delestages (the must is separated from the skins and then put on them again), in order to have a perfect extraction and the best body, without compromising the final freshness.

Aging: 100% in Slavonian oak casks, following aging in the bottle.

Grape varieties : 45% Corvina, 25% Corvinone, 25% Rondinella, 5% Molinara

Altitude : 400m ASL

Exposure : North/South-West

Soil : Volcanic-Calcareous

Alcohol : 13%

Tasting notes :

Bright ruby red color. Hints of morello cherry and ripe raspberry and sweet almond. Dry on the palate with notes of dried fruits. Great balance and velvety tannins round out the long finish.

