

## Farina

### *Valpolicella DOC*

Location of the Vineyards: San Pietro in Cariano

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

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

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

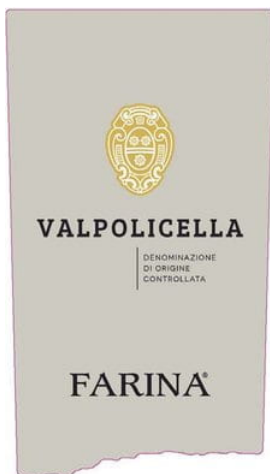
**Altitude** 250m ASL

**Soil** Calcareous matrix with gravelly outcrops, layered with basalts

**Alcohol** 12.5%

#### 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.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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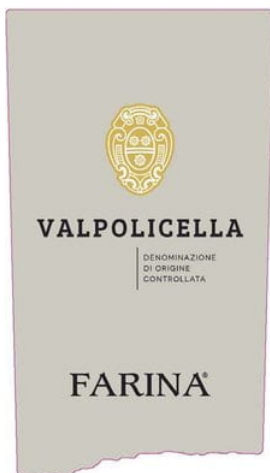
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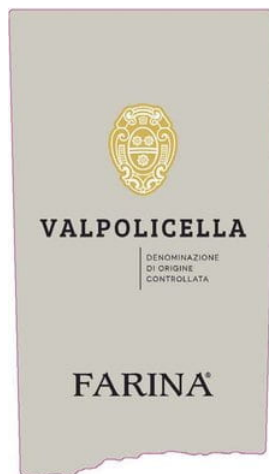
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