



Selezione I Classici

Valpolicella Nero Rubino

THE HARMONY OF CA' D'OR

**Valpolicella Ca' d'Or gives off delicate perfumes of almonds and pansy.
To the palate the taste is dry, soft and well-structured.**

It's a harmonious and complex wine that surprises for its intense and persistent perfume.
The result is a ruby red wine with strong character, intense and ethereal fragrance and round and velvety taste.



SENSORY CHARACTERISTIC DETERMINED BY AN ENOLOGICAL

At first glance: Ruby red colour.

On the nose: Cherry and red small woodland fruits.

On the palate: Hints of fresh red small woodland fruit. Balanced tannin.

Service temperature: 14-16°C.



TECHNICAL SHEET OF WINE

Grape varieties: 65% Corvina, 15% Corvinone + 10% Rondinella + 10% other varieties.

Vineyards: 12 hectares located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Ilasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent.

Altitude: 450m/above sea level.

Vine age: New plantings and old one of 20-35 years.

Vines per hectare: 5200.

Production: 60 - 70 HL/Ha.

Harvest: Hand picked during the last two weeks of September.

Fermentation e maturation: Stainless steel vats and wooden barrels.