



# CALESELLE

## VALPOLICELLA CLASSICO DOC 2020



The grapes for this Valpolicella come from some of the finest vineyards in the classic subzone and are vinified using modern criteria in the finest Verona tradition.

#### VARIETIES

75% Corvina, 25% Rondinella.

#### PRODUCTION DISTRICT

Selected vineyards in the municipalities of San Pietro in Cariano, Marano, and Fumane.

#### ALTITUDE AND ASPECT

The vineyards face south-west and lie at altitudes between 150 and 250 metres above sea level.

#### TYPE OF SOIL

Clayey limestone with widespread presence of basalt outcrops.

#### TRAINING SYSTEM

The vines are Guyot and Verona pergola-trained, producing balanced yields of 10,000 kg per hectare. The grapes for Amarone are not usually harvested from these vineyards, and ripening is even and may be prolonged until a late harvest.

#### HARVEST

The grapes are handpicked at the beginning of October.

#### WINEMAKING METHOD

The very ripe grapes are fermented whole bunch to obtain more aromatic intensity both on the nose and on the palate, with soft and silky tannins. The maceration lasts for around 15 days, at controlled temperatures with several pumping-over phases determined by the various structural and aromatic components. Fermentation takes place at controlled temperatures (20-26 °C), with cultured yeasts and in modern fermenters in order to enhance the distinctive characteristics of the grapes and their vineyards. This vinification which leaves bunches whole promotes the intensity of aromas and taste.

#### AGEING

The wine is aged for three months in concrete vats, with approximately 10% in small casks. It is bottle aged for several months before release.

#### SENSORY PROFILE

Very deep ruby hue, accompanied by a penetrating, sophisticated, fruity nose with pervasive notes of ripe cherries, red currants, and violets, and a long, dry, mellow palate with good structure and balance.

#### ABV

13,00 %.

#### RECOMMENDED CELLARING

3 years in bottle, laid down in a cool, dark place.

#### FOOD PAIRING

Traditional Veneto dishes: pasta e fagioli, cotechino with Savoy cabbage. In general: risottos, pasta with ragù, simple meat dishes.

