



VALPOLICELLA CLASSICO DOC BIOLOGICO

Production area: Municipality of Negrar, località San Vito 45°30'48.36" N, 10°55'46.49" E

Place of production of grapes: Italy, Verona, Negrar

Soil composition: Clay and calcareous stones

Vineyards altitude: 200 m above sea level

Grapes: Corvina e Corvinone 60%, Rondinella 35%, Molinara 5%

Age of vines: 15 - 20 years

Training: Pergola veronese

Yield: 100 q.li ha

Vintage: Middle of september, grapes harvest and sort by hands in 20 kg crates

Vinification: Stainless steel tank with conditioned temperature

Ageing: In steel vat for 7 months and in bottle 4 months before sale

Production: 6000 bottles

Tasting notes: Color: bright ruby red and purple hues

Aroma: floreal notes and fresh fruit

Taste: fresh, tasty wine with unaggressive tannins

Serving suggestion: Pasta, rice, grilled white meat

Serving temperature: 16 - 18 °C

Lay down time: 3 - 4 years



IT BIO 009
AGRICOLTURA ITALIA

LA DAMA Società Agricola

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