

Cesari

Valpolicella Classico

50% Corvina, 20% Corvinone, 20% Rondinella, 10% Molinara

While many of the wines from the region, like Amarone and Ripasso, are technique wines, Valpolicella allows consumers to enjoy all the flavors of the indigenous grape varieties of the region in their simplest form. This is a fresh wine that is meant to be enjoyed young or within the first couple years of release.

Tasting Notes:

A bright ruby red wine with purple hues. On the nose, it's fresh, with fruity aromas and hints of red fruits and cherries, continuing on the palate with a dry, velvety, savory, and well-balanced character. Enjoy with a platter of cured meats and medium-aged cheeses, gnocchi or pasta with ragù, and grilled pork belly.

Vineyards:

Region:	Valpolicella Classico, Verona, Italy
Vineyard Size:	125 hectares
Sourcing:	Long-Term Lease
Planting Density:	3,500 vines/hectare
Training Method:	Pergola Veronese
Soil Composition:	Mostly Alluvial
Elevation:	100 - 400 meters
Exposure:	Southwest

Winemaking:

Harvest:	Hand Harvested in late-September/early October
Fermentation:	Produced according to the typical red winemaking process, including cold pre-fermentation maceration at 6°C for 7 days. After malolactic fermentation, micro-oxygenation occurs in stainless steel for 15-20 days.

Malolactic Fermentation:	Yes - Full
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Aging:

Stainless steel tanks for 6 months with an additional 1 month in bottle before release.

Technical Data:

Alcohol:	12.5%
Residual Sugar:	5 grams/liter
Acidity:	5.5 grams/liter

Total Production:	80,000 bottles
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