

Cesari

Valpolicella Classico DOC

75% Corvina, 20% Rondinella

Tasting Notes:

While many of the wines from the region, like Amarone and Ripasso, are technique wines, Valpolicella allows consumers to really enjoy all the flavors of the typical grape varieties of the region, as their integrity is fully maintained. Delicate in texture with aromas of cherries, flowers, and earth on the nose. A well-balanced wine with a firm structure that comes from its acidity, rather than oak aging. This is a fresh wine that is meant to be enjoyed young or within the first couple years of release.

An excellent wine for everyday consumption and to enjoy with simple fare such as tomato-based pasta dishes and grilled white meats.

Vineyards:

Region: Valpolicella Classico, Veneto, Italy
Vineyard: Various in the Negrar Valley
Soil Composition: Clayey in consistency and of alluvial origin, with tufa rock

Winemaking:

Harvest: Hand-harvest in early October
Fermentation: Vinified in stainless steel and macerated on the skins for 10 days. Full malolactic fermentation occurred.

Aging:

6 months in stainless steel tanks followed by a short time in bottle before release

Technical Data:

Alcohol: 12.5%
Residual Sugar: 6.0 grams/liter
Acidity: 5.5 grams/liter



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