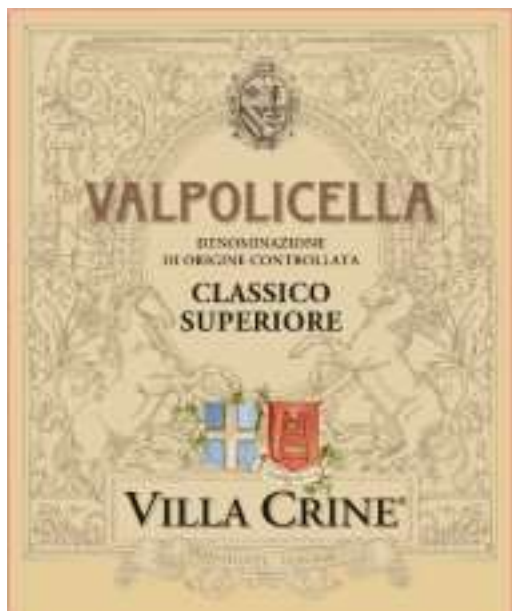


Valpolicella Classico Superiore, DOC, 2016

Azienda Agricola Villa Crine



The history of Villa Crine goes back to the 1700s when the ancestral house was built, nestled in the foothills of the Italian alps. For generations the family passed on, from father to son the art of making and tasting wine, an art that has been refined by today's owner Battista Venturini. The hilly area with its many micro climates is especially suited for making an excellent Valpolicella of which both Battista and his wife Mara are exceptionally proud.

Tasting Notes

This is a classic Valpolicella. It is a medium-bodied, dry red whose fruit is balanced by soft tannins. Try it with roast pork, game or pasta.

Region: Veneto

Classification: Valpolicella DOC

Area of Production: Pedemonte

Grape Variety: 60% Corvina, 30% Rondinella, 10% Molinara

Soil: Clay, alluvial gravel, and tufa, with marine sediments. Altitude 200-300 meters.

Average Age of Vines: 25 years

Spacing of Plants: 90cm

Trellising System: Simple pergola system

Production per Acre: 4.02 tons

Vinification: Hand picked and semi-dried for 30 days, destemmed and softly pumped over in vats of stainless steel for the month of November. Then kept in stainless tanks for one year.

Maturation: Matured in bottles in ancient volcanic-rock (tufa) cellars.

Total Acidity: 5.43 g/l

Alcohol: 13.5%

Total Cases Produced: 542



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