



BRIGALDARA
AZIENDA AGRICOLA

VALPOLICELLA D.O.C.

Valpolicella is produced from the vinification of fresh grapes, mainly Corvina and Corvinone. The harvesting period is very important for this wine, due to the delicacy of its aromas and to the fragile sensory balance in which acidity plays a fundamental role. Our Valpolicella is a very drinkable wine that expresses the traditional aromas of the valley, which range from cherry up to more or less pronounced spicy notes, depending on the vintage. The perfect olfactory balance is achieved with a short refinement in steel that emphasizes the sensorial peculiarities of the wine.

Grape variety Corvina 55%, Corvinone 25%, Rondinella 20%

Vineyard Marcellise, Brigaldara (150-250 mt/a.s.l.)

Training system Guyot and Pergola Veronese

Planted area 45 ha - 4,000-5,000 vines/ha

Year of planting 1970/1980

Harvest The grapes are hand-harvested during the second half of September.

Winemaking The grapes are selected in the vineyard and placed in 200kg-crates. During fermentation, the wine is always in contact with the grape skins. It is pumped over twice a day with a *delestage* half way through fermentation, favouring colour extraction. During fermentation temperature is kept between 22°-24° to preserve its fresh and delicate aromas.

Aging 6 months in steel.

pH 3.47

Dry extract 27.6

Sugar residue 0.6

Alcohol content 13%

Tasting notes

Bright ruby. Vibrant aromas of redcurrant, blackberry and candied violet on the knockout nose. Quite juicy on the palate, with floral red berry flavours given laser-like precision by lovely harmonious acidity. Very well-balanced wine, clean and clear.

