



TENUTE
FASOLI
Lorena
vignaiola



VALPOLICELLA

DOC CLASSICO BIOLOGICO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: Rondinella, Corvina, Corvinone.

Municipalities: San Pietro in Cariano

Density strains: 3300 and 4000.

Training system: Pergola Veronese and Guyot.

Age vines: 40 years and 8 years.

Vineyard surface: 1.5 ha and 1 ha.

Type of soil: Franco Limoso.

Produced bottles: 20000/25000.

Vineyard: In conversion to organic,
from June 2019 it is organic.

Harvest: Hand harvest in 300 kg bins with selection of
bunches.

Vinification: Maximum 25 hl in cement barrels.

Aging: 3 months in cement barrels maximum 25 hl.

Maturation: 3 months in the bottle.

Characteristics: Light color, ruby with violet reflections;
delicate, mineral and balanced with hints of cherry, red
fruits, violets, primroses, pink and green pepper,
cinnamon and cloves.

Pairing: First courses, fresh cheeses, mild, white meats
and of courtyard.

How to serve: 16/18 ° C in large glasses.

Alcohol content: 12,5% vol.