



TENUTE
FASOLI
Lorena
vignaiola



VALPOLICELLA SUPERIORE

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 concrete tanks.

Ageing: 1 year in small concrete tanks maximum 25 hl.

Maturation: 6 months in the bottle.

Characteristics: Intense color, ruby tending to garnet, full-bodied, with aromas of cherry, spices with notes of tobacco, green tea, cardamom, currant jam and blueberry..

Pairing: First courses, mild cheeses, white and red meats, stews, game.

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

Alcoholic gradation: 13% vol.