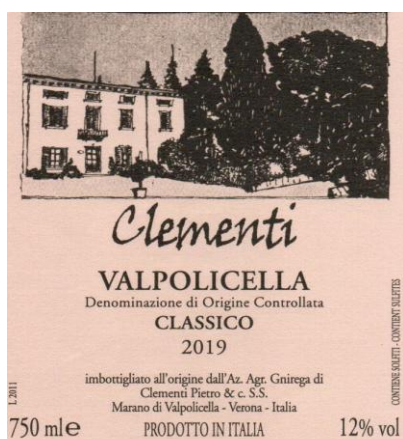




Technical Sheet

Valpolicella Classico 2023 d.o.c.



Grape varieties: 65% Corvina e Corvinone, 30% Rondinella, 5% Molinara.

Training system: Pergola Veronese
Altitude: 350 - 400 mt.

Type of vinification:

Valpolicella's grapes, harvested by hand, are pressed in October in stainless steel tanks. The fermentation process lasts ten days approximately; the must is left in contact with the grapes to ensure color is extracted from the grape skins. Pumping over (rimontaggio) is carried out twice a day and delastage is carried out halfway only once through the fermentation process. The wine is not filtered, but

clarified by decanting it four times, put in stainless steel tanks to rest and finally bottled in April.

Bottle: LT 0,750

Alcohol: 12.5 %

Extract: 25,5 g/l

Acidity: 5,3 g/l

Sugars: 1,0 g/l

Characteristics of the wine:

Clementi Valpolicella Classico has a light ruby color with a bouquet of fresh red fruits, cherries, and a scent of hill flowers and spices. The clean taste makes it a very drinkable wine, and easy to pair.

Service: we recommend uncorking one hour beforehand and pouring into balloon glasses at cellar temperature (15-18° C)