



VALPOLICELLA  
CLASSICO DOC  
BIOLOGICO

**Production area:** Municipality of Negrar, località San Vito 45°30'48.36" N, 10°55'46.49" E

**Place of production of grapes:** Italy, Verona, Negrar

**Soil composition:** Clay and calcareous stones

**Vineyards altitude:** 200 m above sea level

**Grapes:** Corvina e Corvinone 60%, Rondinella 35%, Molinara 5%

**Age of vines:** 15 - 20 years

**Training:** Pergola veronese

**Yield:** 100 q.li ha

**Vintage:** Middle of september, grapes harvest and sort by hands in 20 kg crates

**Vinification:** Stainless steel tank with conditioned temperature

**Ageing:** In steel vat for 7 months and in bottle 4 months before sale

**Production:** 6000 bottles

**Tasting notes:** Color: bright ruby red and purple hues

Aroma: floreal notes and fresh fruit

Taste: fresh, tasty wine with unaggressive tannins

**Serving suggestion:** Pasta, rice, grilled white meat

**Serving temperature:** 16 - 18 °C

**Lay down time:** 3 - 4 years



IT BIO 009  
AGRICOLTURA ITALIA

LA DAMA Società Agricola

Via Quintarelli, 39 - 37024 SAN VITO DI NEGRAR (VR) P.i.v.a. 03667360238  
Tel: +39 045 6000728 Fax: +39 045 6011442 info@ladamavini.it - www.ladamavini.it

