

# VALPOLICELLA D.O.C.

## VILLA FURA



**Designation:** Valpolicella DOC

**Varieties:** 60% Corvina, 25% Corvinone, 15% Rondinella

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### THE TERRITORY:

Geographical location: Valpolicella

Training system: guyot and pergola

### VINIFICATION:

Harvest: half September

Vinification: soft crushing of destemmed grapes

Fermentation: at a controlled temperature for about 7/10 days

### AGEING:

6 months in steel tank

### ANALYTICAL DATA:

Alcohol content: 12,5%Vol

Residual Sugar: 4,2 g/l

Total acidity: 4,2 g/l

Dry extract: 35 g/l

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### TASTING NOTES:

Valpolicella doc is a fresh, honest and elegant wine of a nice ruby red with purple shades. The nose opens with fruity notes of morello cherry and floral notes of violet and cyclamen. On the palate it is a resolute wine with good acidity, pleasantly lively.

