



CÀ DEI MAGHI



Valpolicella Classico DOC

Vineyard

Place: Monte Santoccio Municipality Fumane
282 amsl - 45°32'47,77"N; 10°53'25.61E

Grape variety

Corvina gentile, Corvinone,
Rondinella and Molinara.

Vine training

Simple and double pergola
with an average age of 40 years.

Harvest

By hand in small boxes.

Vinification

The grapes are harvested by hand
in the second decade of October.
Fermentation and ageing take place
in steel tanks.

Wine characteristics

Brilliant ruby colour. Intense flavour
with hints of marasca cherry, raspberry
and small wild strawberry. Harmonious,
fresh, sapid and dry in the mouth with
a typical aftertaste of cherry.

Pairings

Young wine which can accompany the whole
meal. It combines very good with sliced
meat, soft cheese and white meat.

Prizes and awards

Verona Wine Top

Valpolicella Classico DOC

85/100

GILBERT & GAILLARD