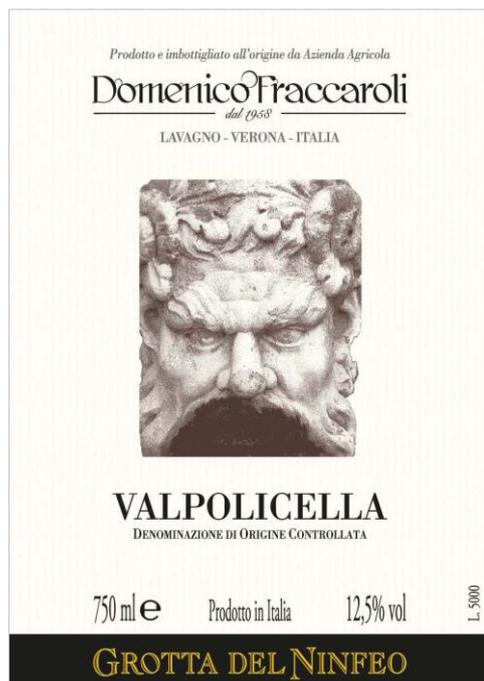


Domenico Fraccaroli

dal 1958



VALPOLICELLA DOC

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESIGNATION: Denomination of Origin Controlled (DOC)

GRAPE VARIETIES: Corvinone and Corvina 70%, Rondinella 20%, Molinara 10%

GEOGRAPHICAL AREA: S. Pietro di Lavagno - VERONA

ALTITUDE: 106-150 msl

EXPOSURE: South, South-East

SOIL: Calcareous

TRAINING SYSTEM: Pergola Veronese

PLANTS per HECTAR: 4000

VINEYARD YEAR: 1995

HARVEST: By hand in 15 kg trays

ALCOHOL: 12.5% by vol.

VINIFICATION: After the de-stemming, alcoholic fermentation and maceration are carried out with careful monitoring of the temperature for 8 days. The refining process takes place in steel tanks for 6 months.

ORGANOLEPTIC CHARACTERISTICS: Valpolicella Grotta Del Ninfeo has a vivid ruby red colour with purplish tinges.

On the nose the red fruit scent is immediately perceptible.

On the palate it is fine and elegant, with a slightly acidulous and dry mouthfeel, characteristic of this vintage. It is a dynamic wine made for sharing.

FOOD PAIRING: This wine matches well with main courses, cold cuts, red and white meat served chilled.

SERVING TEMPERATURE: 14-16° C

