



Tenuta Vignega

Valpolicella

Lively ruby red color. Consistent and elegant bouquet with hints of cherry and fresh violets. The palate is balanced, soft and persistent with a pleasant sweet fruit finish.

Corvina 60%

Corvinone 15%

Rondinella 15%

Cabernet Sauvignon 6%, Oseleta 4%

Appellation

Valpolicella D.O.C.

Vineyard

Certified organic. Eight hectares of vines in south-facing hillside area at 140 m above sea level. The soil is well drained as it has a backbone of a gravelly bedrock of limestone. The limestone texture of this soil (originated from the oceanic depths during the Mesozoic era) is very important for the vine : it retains humidity and releases it during dry periods. The climate is mild and dry thanks to the ventilation that comes from the nearby mountains. Vine training is pergola and guyot.

Vinification

After hand-harvesting, crushing and de-stemming follows, then fermentation at a controlled temperature with maceration for 6-8 days. After few racking the aging is in stainless steel vats.

Pairing

Great with grilled meats and stews, risotto with radicchio, poultry, salmon and grilled vegetables. Beautifully paired with medium-hard cheeses like Monte Veronese.

Serving

Drink while young, 2-3 years. Serve at 58-62°F.