

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.

TENUTA VIGNEGA

Since the beginning of the 1900s, the Bettili family has been producing wines in the hills east of Verona. When Cristiana's father bought an estate in 1977 to operate his poultry farm, there were 8 hectares of old vines present in this Valpolicella classified appellation. Later, Cristiana took charge of the vines and with rigorous efforts to renew the vineyards, restore buildings for production and implement organic methods. Certified organic since 1999, the wines of Tenuta Vignega express tradition, character and typicity all under the directive to respect the environment.