

NOVAIA®

MARANO DI VALPOLICELLA



VALPOLICELLA DOC CLASSICO “FAPULITO” NO ADDED SULFITES

11,5% alc.



- **QUALIFICATION:** Valpolicella DOC Classico FAPULITO – Organic wine
- **CERTIFICATION:** Controlled Designation of Origin Guaranteed V.Q.P.R.D (quality wine).
- **GRAPE VARIETIES:** Corvina, Corvinone and Rondinella.
- **ORIGIN:** From our hilly vineyards located in Novaia in Marano di Valpolicella, (in the province of Verona). Hilly vineyards (250-400 m a.s.l.) in Valpolicella Classica, mainly exposed to south/south-east.
- **AVERAGE LIFE OF VINEYARDS:** 15 years for Guyot cultivated vineyards, 40 years for “Veronese pergola” cultivated vineyards.
- **TRAINING SYSTEM AND PLANTATION DENSITY:** Guyot with a planting density of 5000 vines/ha; “Veronese pergola” with a planting density of 3300 vines/ha.
- **YIELDS:** 9000 Kg/ha for Guyot training system, 10000 Kg/hectare for “Veronese pergola” training system.
- **GRAPE HARVEST SEASON AND PICKING METHOD:** Last week of September with manual picking of grapes, immediately destined to vinification.
- **VINIFICATION:** Destemming and soft crushing of the grapes. Fermentation without addition of sulfites with indigenous yeasts at controlled temperature in oak truncated-cone vats for 7/8 days; daily pumpings and delestage. Malolactic fermentation in steel until completion. Post-fermentative maceration at controlled temperature in stainless steel. Post-fermentation maceration for about 2 months in vats.
- **AGEING:** 5 months in steel tanks; 2 months in bottle.
- **AGEING AND CONSERVATION CAPACITY:** Generally, it is meant to be drunk young in order to fully appreciate the fragrance and the integrity of the fruit. It is recommended to store bottles horizontally in a cool and dark place with constant humidity and temperature.
- **SENSORY PROFILE:** A medium ruby red colour, which becomes lively when the wine is young. On the nose, a fragrant aroma with delicate, flowery and slightly fruity (fresh black cherry) scents, together with hints of spices (cinnamon, nutmeg, pepper). On the palate a moderate alcohol content, soft tannins and a good acidity. A medium-bodied, sapid, fresh and well-balanced wine.
- **PAIRING SUGGESTIONS:** Appetizers, soups, pasta and risotto, white meats, fish and fresh cheese.
- **SERVING TEMPERATURE:** 16°-18°C.
- **BOTTLE SIZE:** 750 ml.
- **PECULIARITIES:** non use of sulphites throughout the production process.