

# NOVAIA®

MARANO DI VALPOLICELLA



## VALPOLICELLA DOC CLASSICO SUPERIORE CRU “I CANTONI”

14% alc.



- **QUALIFICATION:** Valpolicella DOC Classico Superiore – CRU “I Cantoni” – Organic wine.
- **CERTIFICATION:** Controlled Designation of Origin Guaranteed V.Q.P.R.D (quality wine).
- **“I CANTONI” VINEYARD SURFACE AND SLOPE:** 1.5 ha, 10%
- **GRAPE VARIETIES:** Corvina, Corvinone and Rondinella.
- **ORIGIN:** From our vineyard “I Cantoni” located in Novaia in Marano di Valpolicella (in the province of Verona). A hilly vineyard (400 m a.s.l.) in Valpolicella Classica, mainly exposed to south/south-east, with a volcanic soil interspersed with layers of limestone.
- **AVERAGE LIFE OF VINEYARDS:** 20 years.
- **VINE TRAINING SYSTEM AND PLANTATION DENSITY:** Guyot with a planting density of 5000 vines/ha.
- **YIELDS:** 9000 Kg/ha.
- **GRAPE HARVEST SEASON AND PICKING METHOD:** Last week of September, manual picking of grapes. Light and natural drying process of grapes in a traditional hilly fruttaiolo (drying room at 400 m a.s.l.) for about 30 days.
- **VINIFICATION:** Destemming and soft crushing of grapes. Fermentation with indigenous yeasts at controlled temperature in oak runcated-cone vats for 7/8 days. Pre-fermentative maceration at controlled temperature. Daily pumpings and delestage. Malolactic fermentation in wood until completion. Batonage on own yeasts in oak barrels.
- **AGEING:** 18 months in barrel; 4 months in bottle.
- **AGEING AND CONSERVATION CAPACITY:** If stored properly, it can age well up to 10 years after the vintage. It is recommended to store bottles horizontally in a cool and dark place with constant humidity and temperature.
- **SENSORY PROFILE:** A deep ruby red colour. A clear and intense aroma with fruity hues of red fruits, together with notes of spices. On the palate a good alcoholic content, a medium-low acidity, medium tannic features and good roundness. A full-bodied, structured, sapid, persistent, well-balanced wine.
- **PAIRING SUGGESTIONS:** Tasty first dishes, truffles, grilled, roasted, braised red meats, game, aged cheeses.
- **SERVING TEMPERATURE:** 18°C. Decant the wine before serving.
- **BOTTLE SIZE:** 750 ml.