

**Domenico
Valentino**

VALPOLICELLA CLASSICO



PRODUCER: ANTICA CASCINA DEI CONTI DI ROERO

MUNICIPAL DISTRICT: VEZZA D'ALBA

G RAPE VARIETY: 100% NEBBIOLO

EXPOSURE: SOUTH-WEST

ELEVATION:320 METERS/ASL

SOIL: SAND, LIME

VINE TRAINING SYSTEM: ESPALIER-GUYOT

AGE OF VINEYARD: 20 YEARS

HARVEST: THE GRAPES ARE HARVESTED BY HAND INTO 20-KG CRATES. LATE SEPTEMBER-EARLY OCTOBER

VINIFICATION: TEMPERATURE CONTROLLED FERMENTATION FOR 15 DAYS, THEN TRANSFERRAL TO A TANK FOR MALO-LACTIC FERMENTATION

AGING: PART IN USED BARRIQUES AND PART IN LARGE BARRELS, FOR ABOUT 8-9 MONTHS. BLENDING IN STEEL FOR 4-5 MONTHS BEFORE BOTTLING

DESCRIPTION: RUBY RED; FINE AND DELICATE BOUQUET WITH SCENTS OF ROSE AND VIOLET, WILD STRAWBERRY AND RASPBERRY; DRY, HARMONIOUS FINISH, NICELY PERSISTENT

<https://www.domenicovalentino.com/antolini>