

VILLA
BORGHETTI

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO

DESCRIPTION

The family's experience based on almost one hundred years of history. It's a modern wine made from traditional Veronese grapes (Corvina, Rondinella and Corvinone).

VINIFICATION

Traditional pressing, with maceration on the skins with the adding of selected yeasts. Fermentation, which lasts about 12 days, takes place at controlled temperature of 20-22° C with frequent "remontages" to extract more tannins. Then, the product is settled and racked. After malolactic fermentation, the wine is stocked in stainless steel tanks.

TASTING NOTES

The wine itself is a forthright, medium-bodied red, with a pronounced bouquet of raspberries and other red fruits. On the palate it is tangy and well-balanced, with brisk acidity and a long finish.

FOOD PAIRING

Ideal with tasty pasta dishes, roast meats, game and cheeses.
To be served at 16°C.



Geographic Area

Valpolicella

Alcohol by volume

12.5 %

Grapes/Blend

Corvina Veronese 70%
Rondinella 20%
Corvinone 10%

PH

3.22

Total acidity

5.7 g/l

Harvesting period

Mid September

Residual sugar

5.5 g/l