



VALPOLICELLA D.O.C.

Grape Variety: Corvina 60%, Corvinone 20%, Rondinella 20%

Geographical location: Northeastern Valpolicella

Exposure: Southeast

Soil type: We are at an average altitude of 300 m. The land is poor in clay, with a whitish soil rich in calcium, very deep and fresh.

Vineyard training system: Guyot.

Vine planting year: 2003/2005

Average N /Vine Hectare: 90 q. with estimated yield of 9,000/ha.

Vineyard management: Sustainable agriculture with great attention to natural cycles. Nature always plays a fundamental role in oenology.

VINIFICATION AND AGEING

Harvest: End of September beginning of October.

Fermentation: With destemming and soft crushing of grapes. Fermentation begins with indigenous yeasts at controlled temperature in stainless steel tanks for 7/8 days. Pre-fermentative maceration at controlled temperature. Daily pumping and delestage. Malolactic fermentation in steel until completion. Batonnage on own yeasts in steel.

Ageing: Subsequently, the wine ages in steel tanks for roughly 6-8 months before bottling.

Bottling: 6-8 months after harvesting.

ANALYTICAL DATA

Alcohol content 12,5° - Residual Sugar 6,0 g/l Net - Dry extract 24 g/l

Tasting notes: Vescovo Moro's Valpolicella is an elegant and enjoyable wine with a clear ruby red color, with purple reflections.

Aroma: The aroma is of fresh fruit, cherries, blackberries, raspberries, slightly spicy with good acidity typical of fresh wine, dry, well-balanced, with good persistence.

Taste: Medium-bodied, dry, quite sapid, with pleasantly astringent tannins; it should be enjoyed when young to taste its liveliness, it can also be aged for two-three years, thus becoming softer on the palate.

Pairing: With its appealing characteristics it can be matched with various types of dishes. A fresh everyday wine perfect with starters, soft cheeses, and mixed cold cuts. Excellent with first courses in general, pasta and risotto with meat, vegetables or fish and white meats. One of the few wines to appreciate with pizza.

Serving Temperature: 14-16°C.

Serving Temperature: 750 ml.



VESCOVO MORO

WINE TASTING SHEET

Winery: Vescovo Moro Group Srl Brand: Vescovo Moro Appellation: DOC Vintage Year: _____		Country: Italy Area/Region: _____ Price: _____
Clarity: Cloudy, Bitty, Clear, Brilliant Depth of color: Watery, Pale, Medium, Deep, Dark Color: (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown Viscosity: Slight sparkle, Watery, Normal, Heavy, Oily	Comment:	
General Appeal: Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.) Fruit Aroma: None, Slight, Positive, Identifiable Bouquet: None, Pleasant, Complex, Powerful	Comment:	
Sweetness: (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet Tannin: (Red Wine) Astringent, Hard, Dry, Soft Acidity: Flat, Refreshing, Marked, Tart Body: Very light & thin, Light, Medium, Full-bodied, Heavy Lenght: Short, Acceptable, Extended, Lingering Balance: Unbalanced, Good, Very well-balanced, Perfect	Comment:	
Sweetness: Coarse, Poor, Acceptable, Fine, Outstanding _____ Final Comment: _____ _____		Overall Score (1 to 10)