



VALPOLICELLA D.O.C.

Region: Valpolicella, Verona, Veneto. Italy

Grapes: Corvina Veronese 50%, Corvinone 45% Rondinella 5%.

Geographical Location: Valpolicella Classica, historic hilly area.

Altitude: 350 - 400 m.

Exposure: South-East.

Type of Soil: varied, mostly clayey, calcareous, and rich in skeleton (stones and rocks).

Vineyard Method: Simple Guyot.

Plant Density: 5,000 vineyards / ha.

Harvest: The harvest begins in the last ten days of September and is manual.

Vinification: vinified in steel tanks, with controlled temperature at 25/30 °C, for a duration of about ten days.

Aging: takes place in steel tanks until February and completed in the bottle where it relaxes for about three months.

Alcohol Content: 13.0% - Total Acidity: 6.25 g / l

Residual Sugar: 2.8 g / l - PH: 3.25

Bottles: 750 ml.

Organoleptic Profile: This Valpolicella has a brilliant ruby red color enlivened by some purple reflections. Hints of morello cherry juicy and red rose meet fresh memories of currant and a pleasant balsamic note. The sip is agile and tasty, with excellent freshness, great flavor, and good tannins, in perfect balance with the warm and enveloping sensation given by the alcoholic component. It gently accompanies the end of sip in a pleasant return of fruity and floral sensations.

Pairings: a ductile wine, whose freshness can be enjoyed with a platter of mixed starters. With a good body it can accompany first courses with elegance, especially fresh pasta dishes with meat sauces, both red and white. For an unusual combination, serve it at a lower temperature, around 12 °C with an elaborate dish of fish in red like stewed cuttlefish.

WINE TASTING SHEET

Winery: Vescovo Moro Group Srl Brand: Corte del Vescovo 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)