



VALPOLICELLA CLASSICO

denominazione di origine controllata

Colour: ruby red.

Tasting notes: well balanced with a good acidity.

Food pairings: pasta, soups, white and red meat, Italian appetizers.

Bouquet: intense, of red fruits.

Origin: vineyards owned by the Vaona family, located in the hills of the Classic Valpolicella area, at an altitude of about 200-250 metres above sea level.

Soil: alluvial soil on calcareous basalts, favored by an excellent exposure. Some vineyards are characterized by terracing defined by renowned dry walls (called "marogna").

Grape variety: Corvina, Corvinone, Rondinella, Molinara

Vinification technique: after a crushing follows a fermentation for 8-10 days in constant contact with the marcs, after which the racking and pressing takes place.

Refinement: after partial clarifying by decanting, the Valpolicella wine remains in stainless steel tanks for some months and then some days in bottle.



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