

Corvina Veronese
Vendemmia tardiva



VIGNA
800
di GIANFRANCO ELAMPINI

Az. Agricola VIGNA '800
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Age and position of the vineyards: from hilly sunny-side vineyards located in the heart of Valpolicella Classica; exposition south-west.

Vineyards: Corvina Veronese. Best hand selected grapes in September/October.

Harvest: Soft pressing, fermentation at controlled temperature and maceration for about 10 days. Refined in big oak barrels for 12 months.

Color: Deep ruby garnet red colour.

Analysis: Alcohol 14%vol; acidity 5,5 g/l; residual sugar 6 g/l.

Bouquet: Spicy bouquet with hints of cherry and bitter almond.

Flavor: Dry, full, soft flavour in the mouth. Velvety and persistent, with a very pleasant bitter finish.