



Valpolicella Classico

LA CESOLINA

VIGNA
800
DI GIANFRANCO FLAMPINI

Az. Agricola VIGNA '800
di Elampini Gianfranco
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Soil: Calcareous soil.

Age and position of the vineyards: in "Cesolina" area we have our youngest vineyards.

Vineyards: authentic vineyards of Valpolicella, Corvina, Corvinone, Rondinella and Molinara, planted with a density of 330 vines/ha in pergola-trained system, which typically covers our territory.

Production per ha: 100q/ha

Harvest and Vinification: After hand-harvest, traditional vinification with soft-pressing of the grapes followed by a maceration on the skins with daily remontages in order to extract all the fragrances, perfumes and the colors typical of this wine. Fermentation in steel tanks.

Color: Ruby color with red shades.

Bouquet: Valpolicella is an heartwarming wine with fruity fresh winning aromas reminding ripe cherry and the dark flowers like the violets.

Flavor: Pleasantly fruity and savory with an interesting acidity and an harmonious after-taste of almond.

Food suggestions: Ideal wine for delightful and simple every-day consumption.

Service suggestions: Serve chilled (18C°) in large glasses.