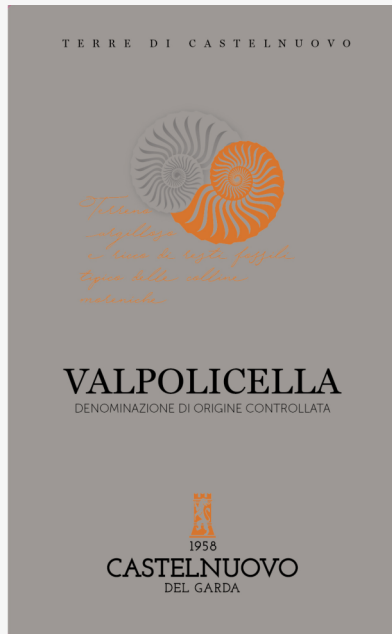


CASTELNUOVO

B

VALPOLICELLA DOC



GRAPES: Corvina Veronese, Corvinone, Rondinella and Molinara

VINE AGE: Planted between 1995 and 2005

ALTITUDE: Between 400 and 650 f.a.s.l.

EXPOSURE: South, South-West

SOIL: Grown in ferrous soils on calcareous marls.



WINEMAKING

Fermentation at 18C° in stainless steel tank for 2weeks with skin contacts, then aged at least 4 months in steel tanks



REFINEMENT

6 months in steel tank.



TASTING NOTES

Intense ruby red colour.

The bouquet is intense with scents of red fruits.

Taste is rich, intense and velvety with red fruits notes.

B