

# VALPOLICELLA- ADALIA

Val di Mezzane



**DOC:** Valpolicella

**BLEND:** Corvina Grossa (40%), Corvina (30%), Rondinella (20%), Molinara (10%)

**WINEMAKER:** Marinella Camerani

## VINEYARD: \_\_\_\_\_

The vineyards are situated over 5 ha in the Val di Mezzane, east of the Verona province, with Eastern exposure and at 400 metres above sea level. Vineyards, cherry trees, olive groves and chestnuts characterize the hills here. Soils are calcareous, and vines are trained in the double pergola system.

## VITICULTURE: \_\_\_\_\_

Viticulture is organic.

## WINEMAKING: \_\_\_\_\_

Grapes are softly pressed after destemming, and maceration lasts one week. Must is fermented in stainless steel tanks with indigenous yeasts. Wine ages for a few months in stainless steel before bottling.

**WEBSITE:** <http://www.adaliavini.com/>

This wine is suitable for vegans and vegetarians.



## TASTING NOTES: \_\_\_\_\_

A vibrant, juicy red. Raspberry, cherry, currant and pomegranate round out the red fruit-dominated nose. In the mouth the lively acidity comes to the fore.