



## VALPOLICELLA DOC “TERRE DI LANOLI”

### GRAPES:

Corvina, Rondinella and Corvinone

### AREA OF PRODUCTION:

The hills of Colognola ai Colli in the Val d'Illassi; tuffaceous, clayey and calcareous soil; south-west facing vineyards, rising to approximately 200 m above sea level.

### TRAINING SYSTEMS:

Pergola (3000 vines per hectare) and Guyot (4500 vines/45000 buds/hectare)

### YIELD PER HECTARE:

About 10,500 kg of grapes (7000 litres of wine), with summer pruning if necessary.

### HARVEST PERIOD:

Starting at the end of September; two passes through the vineyards and strict fruit selection to ensure optimum ageing.

### WINEMAKING:

Roller crushing and destemming; fermentation temperature no higher than 26 °C. Short maceration with frequent gentle pumping over, followed by early separation of the pomace to ensure that the fragrances and the natural roundness of the fruit remain unaffected. The fermentation continues slowly to the end at a temperature of about 20 °C, in order to encourage the malolactic, followed by clarification, racking, stabilization, bottling and sale.

### SERVING SUGGESTIONS

Italian hors d'oeuvres (Parma ham and melon, salami and figs, etc...), white or boiled meats, or indeed any fairly straightforward dishes; worth trying with pizza.

### SOME ANALYTICAL DATA:

Alcohol	12.75
Sugars	5.0 g/litre
Total acidity	5.90
pH	3.40
Free and total SO <sub>2</sub>	26 - 78