

# Le Marognole



## Valpolicella Classico DOC "i Corsi"

**Classification:** Valpolicella Classico DOC

**Varietals:** Corvina and Corvinone 60%, Rondinella 30%, Croatina 7%, Molinara 3%.

**Origin:** estate grown vineyards in the classic Valpolicella zone (Marano di Valpolicella valley), on 350 meters above sea level. The area is characterized by the typical stone walls called "marogne" in the local dialect. the soil is of calcareous (chalky) and tufaceous (limestone) origin.

**Winemaking:** Valpolicella Classico originates from a brief "appassimento" of the grapes for a maximum of 10/20 days. Fermentation is at controlled temperature.

**Aging:** 8/12 months in used casks 20 hectoliters, made of French oak, and after that in stainless steel tanks.

**Cellaring:** 5-10 years.

**Tasting notes:** Red-ruby color with violet shades. This is a lively wine with hints of sour-black-cherry and ground cover fruits.

**Pairing:** main courses, meats, cheeses.

**Serving temperature:** Best enjoyed when served at 18° C.



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