



Agricola CONATI di Marco Conati e C. sas

Via Incisa 10 - 37022 Fumane (VR)
Tel +39 045 6839130 - Fax 0039 045 6839130

www.agricolaconati.com

marco@agricolaconati.com

VALPOLICELLA CLASSICO SUPERIORE D.O.C. CONATI

TYPE: "Valpolicella" appellation contrôlée

MANUFACTURING PHILOSOPHY: This wine, provided of a good body, that has classical characteristics of "Valpolicella", acquires its peculiarities and spice bouquet for a long time. "Valpolicella" is right as table wine, but it is perfect for ageing at the same time, to let lengthy evolutions, more complex and intriguing.

SPECIES OF GRAPES: "Corvina" 40%, "Corvinone" 30%, "Rondinella"30%.

WINEMAKING AND REFINEMENT: Having ended ripping , bunches are picked up by hand and placed in crates of 5-6 Kg for withering in a special drying-house without any air conditioning for 10-15 days, to further concentrate sugars contained in grapes. Winemaking is completely conducted in stainless steel tanks: at first macerations occurs at room temperature, then second, length fermentation employs controlled temperatures, never upper than 20°C. Fine manufacturing of peels, "rimontaggi" that is pouring again the most over the grapes dregs, "batonages", let the wine express completely grapes resources and their phenolic components. Maturation ends in wooden barrels of durmast from Slavonia for 12-14 months.

COLOUR AND FRAGRANCE: Ruby red wine with lilaceous reflections. Rich and balanced fragrance reminds of wild berries, cherries, aromatic herbs and suggestions of spices. Taste is velvety and surrounding.

GASTRONOMY: "Valpolicella" is well matched by traditional dishes of Veneto, like first courses of pasta with meat juice, risotto and boiled meat. It is perfect also for main courses of red meat and game.

