



Valpolicella DOC

50% Corvina, 30% Corvinone, 20% Rondinella. Balerin Valpolicella DOC is ruby red, medium intensity and very bright in its youth. On the nose, delicate scents of flowers and fruit (fresh sour cherries), combined with spices (nutmeg, cinnamon, and pepper). On the palate, moderate alcohol and tannins, good acidity, medium structure, sapid, fresh, and very enjoyable.

Wine exported to: USA

Most recent awards

JAMES SUCKLING: 90



50% Corvina, 30% Corvinone, 20% Rondinella Grape Varieties: Stainless steel, oak truncated-cone vats Fermentation container: Length of alcoholic fermentation: 7-8 days Selected Type of yeast: Stainless steel Aging containers: Aging before bottling: 10 months 2 months Aging in bottle: Closure: Cork Y Vineyard Organic: Yes Vineyard location: Valpolicella Marl soil with thin layers of clay and limestone Soil composition: Vine training: Guyot Altitude: 492-985 feet (150-300 meters) above sea level 5000 vines per hectare Vine density: Yield: 4.4 lbs per vine South-Southeast Exposure:

15-25 years

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Time of harvest: Mid-September

First vintage of this wine: 2018

Age of vines:



Tasting Notes and Food Pairings

Ruby red with bright red reflections. The nose has Tasting notes:

notes of flowers and sour cherries, combined with nutmeg, cinnamon, and pepper. Medium-bodied. On the palate, moderate alcohol and tannins,

balanced by good acidity.

Serving temperature:

Pair with appetizers, Italian cold cuts, soups, pasta Food pairings:

and risotto, white meat, fish and fresh cheese

Aging potential: Up to 3 years

12% Alcohol:

The Empson and Vaona Families Winemaker:

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