



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## 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.

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**Wine exported to:** USA

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## Most recent awards

**JAMES SUCKLING:** 90

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**Winemaking and Aging**

Grape Varieties:	50% Corvina, 30% Corvinone, 20% Rondinella
Fermentation container:	Stainless steel, oak truncated-cone vats
Length of alcoholic fermentation:	7-8 days
Type of yeast:	Selected
Aging containers:	Stainless steel
Aging before bottling:	10 months
Aging in bottle:	2 months
Closure:	Cork



Organic:	Yes
Vineyard location:	Valpolicella
Soil composition:	Marl soil with thin layers of clay and limestone
Vine training:	Guyot
Altitude:	492-985 feet (150-300 meters) above sea level
Vine density:	5000 vines per hectare
Yield:	4.4 lbs per vine
Exposure:	South-Southeast
Age of vines:	15-25 years
Time of harvest:	Mid-September
First vintage of this wine:	2018



# Tasting Notes and Food Pairings

Tasting notes:

Ruby red with bright red reflections. The nose has 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:

Food pairings:

Pair with appetizers, Italian cold cuts, soups, pasta and risotto, white meat, fish and fresh cheese

Aging potential:

Up to 3 years

Alcohol:

12%

Winemaker:

The Empson and Vaona Families