



|                              |   |
|------------------------------|---|
| Name                         | Ruvaln  |
| Denomination                 | Amarone della Valpolicella DOCG   |
| <b>Origin</b>                | Val di Mezzane (Verona)   |
| Altitude                     | 400 m a.s.l.  |
| Soil                         | Calcareus, medium textured soil   |
| Grapes                       | 40% Corvina, 40%Corvina Grossa, 20% Rondinella  |
| Training system              | Double pergola trentina   |
| Number of plants per hectare | 5.000   |
| Average yield                | 90 q.   |
| Harvest                      | First decde of October, with hand-made selection of the grapes; natural drying for 3 months |

|                     |  |
|---------------------|--|
| <b>Vinification</b> | Grapes are softly pressed after destalking at the beginning of February                                |
| Fermentation        | With indigenous yeasts in stainless steel for 1 month completing meanwhile the malolactic fermentation |
| Maceration          | 4 weeks  |
| Ageing              | 24 months in 25 hl barrels   |

#### **Analytical data**

|                |             |
|----------------|-------------|
| Alcohol        | 15% by vol. |
| Dry extract    | 31 g/l      |
| Acidity        | 6,10 g/l    |
| Residual sugar | 4 g/l       |

#### **Organoleptic characteristics**

|                     |  |
|---------------------|--|
| Color               | Intense garnet red   |
| Nose                | Great intensity and persistence with cherry in alcohol notes, dry plum, tobacco and sweet spices |
| Palate              | Good balance, full bodied, elegant tannins, never too much acidity                               |
| Service temperature | 18/20°C  |

