



**SOCIETA' AGRICOLA
ALDRIGHETTI LUIGI, ANGELO E NICOLA S.S.**

Via Bignele, 4 – Fraz. Valgatara
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Valpolicella Classico Superiore D.O.C. 2010



BOTTLE SIZE: 750 ml

TYPE: Dry red wine

VINES OR GRAPES: 70% Corvina and Corvinone, 25% Rondinella, 5% Molinara

THE VINEYARD

DESCRIPTION OF THE VINEYARD: Marano di Valpolicella, hilly area at 300 m. above sea level, limestone and clay soil.

AGE OF VINES: 15-30 years

TRAINING SYSTEM: Trentina double pergola.

YIELD PER HECTARE: 120 hl

PRODUCTION

HARVESTING: Manual, between the end of September and the middle of October.

WINEMAKING: The grapes are destemmed and pressed. The fermentation is controlled in steel tanks.

AGEING: 6 months in large oak barrels.

CHARACTERISTICS

COLOR: Vivid ruby red color.

FRAGRANCE: Elegant and fine, it has an intense nose that is reminiscent of small red fruits.

TASTE: Full bodied with a dry, supple and vinous palate.

GASTRONOMIC PAIRINGS AND STORAGE

STORAGE: The bottles should be stored lying down at a temperature of 14-15°C, void of light.

SERVING TEMP.: 16° - 18° C.

GASTRONOMIC PAIRINGS: This wine can be paired with pasta dishes, meats as well as with aged cheeses.