



VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESCRIPTION

The family's experience, based on almost one hundred years of history. It's a modern wine made from traditional Veronese grapes (Corvina, Rondinella and Corvinone).

WINEMAKING

Traditional pressing, with maceration on the skins with the adding of selected yeasts. Fermentation, which lasts about 12 days, takes place at controlled temperature of 22-23° C with frequent "remontages" to extract more tannins. Then, the product is settled and raked. After malolactic fermentation, the wine is stocked in stainless steel tanks.

WINEMAKER'S NOTES

The wine itself is a forthright, medium-bodied red, with a pronounced bouquet of raspberries and other red fruits. On the palate it is tangy and well-balanced, with brisk acidity and a long finish.

FOOD PAIRING

Ideal with tasty pasta dishes, roast meats, game and cheeses.
To be served at 16°C.

CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



Geographic Area
Valpolicella

Alcohol
12%

Grapes/Blend
Corvina Veronese 70%
Rondinella 20%
Corvinone 10%

PH
3.20

Total acidity
5.40 g/l

Harvesting period
Mid September

Residual sugar
7 g/l