



Valpolicella Classico Superiore “Le Sassine”

Wine	Dry Red
Grapes	50% Corvina, 20% Rondinella, 20% Corvinone, 10% others (old local varieties).
Harvest	Picked up by hand in trays directly in the vineyard and light appassimento (2/3 weeks).
Vinification	In October, in red, after destemming. Fermentation in stainless steel for about 10-15 days with indigenous yeasts. The wine is aged in barrels of Slavonian oak for 50Hl for 24/36 months.
Alcohol	14/14,5°
Tasting Notes	Black cherry, Christmas spice, Leather, Moist tobacco, Honey, Cedar and barbecue smoke all define the bouquet. It is long and smooth, with a soft, velvety finish. It needs some air to open up.
Food Match	Meat and Wild Game
Serving Temperature	18°C - 20°C
Planted Area	Grapes selected in 3.5 hectares of vineyards of several years of planting
Exposure	South
Soil	Red and brown clay, on Eocene limestone
Plantation	Simple trellis
Plants per Hectar	4200
Acidity	5.5 - 6.0 grams/liter

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