

Lucchine

Valpolicella DOC Classico

Lucchine is the name of the vineyard that provides the grapes. It is located in the plains at the foot of Pedemonte hills in the heart of the historic Valpolicella Classica area. This vineyard, thanks to the unique winemaking process used with the grapes, yields a fresh and fruity Valpolicella Classico, ideal to enjoy throughout the meal.



Vineyard Notes

Soil: clay and limestone of alluvial origin, with a strong rock structure.

Vine density: 4000 vines per hectare.

Vineyard age: 25 years.

Cultivation: Pergola System.

Pruning: 14/18 buds/plant.

Production: 10000 kg/hectare.

Grape varieties: 25% Corvina, 25% Corvinone, 30% Rondinella, 10% Molinara, 10% Rossignola, Negrara, Dindarella.

Winemaking Technique

Grape harvest: beginning of October.

Crushing and destemming

Alcoholic fermentation and maceration: 8 days/temperature 23-25° C.

Malolactic fermentation

Clarification and chemical stabilization: in stainless steel.

Bottling and bottle ageing: 2 months.

Description Of The Wine

Color: strong ruby red. Clear and transparent.

Bouquet: fresh and young with notes of cherries and red currant.

Flavor: lively acidity, well balanced with its structure and alcohol content. The after taste confirms the notes in the bouquet. A young Valpolicella wine, pleasant and elegant.

Suited for ageing: 5 years, even though it is a young and ready-to-enjoy wine.

Combinations: pasta, white meat, light meals in general.

Serve at: 14° C.

Chemical Analysis

Alcohol (% in vol.): 13

Reducing Sugar (g/l): 1,7

Total Acidity (g/l): 5,8

Net Dry Extract (g/l): 29,7

Total Phenols (mg/l): 1600

Bottle Size: 750 ml