

## Maternigo

### Valpolicella DOC Superiore

Our mapping of the soils in the large Maternigo property has enabled us to identify certain plots of land that, due to the characteristics of their terrain, their exposures and the results given by the vines, have revealed themselves to be real crus. One of these is the Impervio vineyard, so called because of its steep slope. Farmed according to organic principles like all the other vineyards at Maternigo, Impervio is characterized by the presence of white and yellow marls, particularly suitable for producing a Valpolicella with a very fresh, well-balanced style. Thanks to the innovative study of soil and plant characteristics we carried out at Maternigo, each individual vine is constantly monitored and the ripening of the fruit is checked on a daily basis. Careful selection of the grapes gives rise to a wine that is both fruity and spicy, with well-modulated structure and concentration and sufficient acidity to give it good keeping potential.



### Vineyard Notes

**Soil:** white and yellow limestone marls of moraine origin, at 400 m above sea level.  
**Vine density:** an average of 5000 vines per hectare.  
**Vineyard age:** 10 years.  
**Cultivation:** Guyot.  
**Pruning:** 10/12 buds/plant.  
**Production:** 7000 kg/hectare.  
**Grape varieties:** 40% Corvina, 40% Corvinone, 20% Rondinella.

### Winemaking Technique

**Grape harvest:** overripe grapes on the plant around mid/end October.  
**Crushing and destemming**  
**Alcoholic fermentation and maceration:** 20 days/temperature 20-23° C.  
**Maturation in 20/25 hl Slavonian oak casks:** 14 months.  
**Final blend**  
**Bottling and bottle ageing:** 6 months.

### Description Of The Wine

**Color:** deep ruby red, clear and bright.  
**Bouquet:** very pronounced fruit. Notes of redcurrants, cherries and plums that give freshness to the wine and meld with mineral, ethereal, spicy and vanilla-like hints.  
**Flavor:** rich, fresh and well-balanced fruit. The concentration of the dry extract is notable and admirably set off by considerable tannic structure, very lively acidity and a level of alcohol that ensure good ageing potential. The retro-olfactory sensations echo those on the nose. This is a long, fresh, concentrated and very elegant wine.  
**Suited for ageing:** it has a long future ahead of it.  
**Combinations:** red meats, game, dry-textured, mature cheeses made with low-fat milk.  
**Serve at:** 16-18° C.

### Chemical Analysis

**Alcohol** (% in vol.): 15  
**Reducing Sugar** (g/l): 3,8  
**Total Acidity** (g/l): 5,7  
**Net Dry Extract** (g/l): 37  
**Total Phenols** (mg/l): 2400

**Bottle Size: 750 ml, 1500 ml**