



Staria Accordini

WINERY

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC



PRODUCTION AREA	Valpolicella Classica
GRAPE VARIETY	70% corvina - corvinone, 30% rondinella
HECTARES OF VINEYARD	5 ha
YIELD PER HECTAR	50 hl
TERROIR	Red and dark-brown lands with a certain calcareous-siliceous concentration. Typical of Valpolicella area is the presence of stones in the soil. The climate is favoured by Lessini hills that protect the vineyards from cold fronts coming from the north and by Garda Lake from the west, ideal for mitigating the temperature especially during winter months.
PRODUCTION PER VINEYARD	120 q.li/ha
WINEMAKING	Red
MATURATION AND AGING	12 months in french oak barrels (225 lt) e 6 months in inox tanks.
GLASS	Glass for elegant and mature red wines.
BOTTLE	Bordolese
CORK	Cork of Extra quality 26x44.
SUGAR CONTENT	8 gr\lt
DRY EXTRACT	27 gr\lt
ALCOHOL	14%
TOTAL ACIDITY	5,20 gr\lt
VINEYARD EXPOSURE	South-west
VISUAL AND ORGANOLEPTIC ANALYSIS	Its colour is ruby-red, the bouquet is very fruity with particular cherry scents. The tannin is soft, captivating and fully evolved.
FOOD PAIRING	Excellent with cold cut, fresh and aged cheeses. Perfect with red meat and game.
DECANTER	Open 1 hour before serving it.
STORAGE	15 years
SERVICE TEMPERATURE	16-18 degrees
PACKAGING	Carton for 12 bottles.