

# Valpolicella Valpantena



**Designation**

Valpolicella Valpantena

**Grape varieties**

80% Corvina Veronese, 20% Rondinella

**Production area**

Valpolicella Classica, Tenuta Novare Estate and Valpantena

**Soil**

Marl-limestone, clay and basalt

**Training system**

Guyot

**Average age of vines**

10 - 15 years

**Ageing**

In concrete vats for about 6 months

**Bottle maturation**




3 months

**Alcohol content**

12%

A ruby-red colour, a fresh nose of pomegranate, redcurrant and herbs, with a very drinkable, fresh and aloof palate.

**Formats**

-  0,375 l
-  0,75 l
-  1,5 l