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MICHELE CASTELLANI
Borgata Valpolicella Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Bold Reds



Pack Size: 12/750ml
UPC: 802136409210

OVERVIEW

Located in Marano della Valpolicella, the estate consists of about 50 hectares of directly owned and grown vineyards in the hillside area of the Valpolicella Classica and the family is fully focused with passion and dedication to the production of the best Amarone and Ripasso wines, perfect combination of tradition and modernity.

60% Corvina, 30% Rondinella, 10% Molinara

Ca del Pipa Veneto, Italy

12.5% Alc. by Vol.

Organically Produced

VINTAGE

RAINFALL: 35.4 inches/year
BLOOM: Early May
WEATHER: Drought, warm temperatures.
HARVEST: August 25 – October 4
GRAPES: Average Brix 20.8

*Newly Released Vintage
Press Scores Coming Soon*

SITE

The grapes are grown on the beautiful slopes of the Valpolicella Classico, one of the most prestigious wine areas of Northern Italy. This area is located Northwest of the elegant Roman town of Verona (in the Western corner of Veneto).

The Valpolicella region has mostly a mild-to-cool continental climate that is influenced by its proximity to two sizable bodies of water: Lake Garda to the West and the Adriatic Sea to the Southeast.

ELEVATION: 984 - 1640 ft.
SOILS: Clay & limestone.
VINES: 12 hectares | Age of vines: 10-15 years
YIELDS: 12 tons per hectare



TASTING NOTES

Notes of cherry and red fruits making for a pleasantly fresh, vibrant, and balanced wine.

PAIRING SUGGESTIONS

A perfect match with swordfish, salmon, soups, pasta with tomato sauce, white meat, and fresh cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Rotary crushing with stripping, softly pressing, fermentation and maceration at controlled temperature (79°F.) for 8 days to ensure good extraction of color and tannins.
BARRELS: Concrete and stainless steel vats.
AGING: Concrete and stainless steel vats for 6 months. Bottle maturation at the winery for a minimum of 6 months.
PH: 3.45 | **TA:** 5.60 g/l
BOTTLING DATE: 08/05/2023