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23

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 17 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.

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

60% Corvina, 30% Rondinella, 10% Molinara

Ca del Pipa
Veneto, Italy

12.5% Alc. by Vol.**Organically Produced****Pess Scores coming soon****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:** August 2024