



91 POINTS

Wine Enthusiast,

VINTAGE 2022

VARIETAL COMPOSITION

60% Corvina, 30% Rondinella,
10% Molinara

AVG. VINEYARD ELEVATION

984-1640 feet

AVG. AGE OF VINES 15 years

ALCOHOL 12.5%

UPC 802136409210

Michele
CASTELLANI
MARANO DI VALPOLICELLA

VALPOLICELLA CLASSICO 'BORGATA' 2022

WINERY BACKGROUND: Michele Castellani is an award-winning & family owned winery that is world renowned for their high quality wines.

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.

VINEYARD & WINEMAKING DETAILS: 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.

Clay & limestone soil. Rotary crushing with stripping, softly pressing, fermentation and maceration at controlled temperature (78.8°F) for 8 days to ensure good extraction of the color and tannins. Aged in concrete and stainless steel vats for 6 months. Bottle maturation at the winery for a minimum of 6 months.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Pleasant and fruity, with notes of cherry and red fruits. The palate is fresh, vibrant and balanced. A perfect match with Italian cold cuts, soups, pasta with tomato sauce, white meat, and fresh cheeses.

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