



# FOLONARI

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*Folonari has been a synonym for fine Italian wine since 1825. The finest grapes are selected in order to generate perfumes and flavours that only the most representative wines of the Italian tradition are capable of offering. Distributed all over the world, Folonari fully exploits the riches of its past and harmonizes it with the demands of a new market while remaining attentive to quality and novelty.*

## **VALPOLICELLA**

*Denominazione di Origine Controllata*

- The grapes:** Corvina (the large delicate kind), Rondinella and Molinara
- The vineyard:** vines trained using the "hanging curtain" system on well-exposed calcareous hills at 200 metres above sea level, with the presence of clays and stones, and outcrops of basalt from the Cretaceous period. The grape production per hectare is 11 tonnes with a yield of 7000 litres in wine.
- Vinification:** the mature grapes, harvested in the first decade of October, are traditionally vinified on their skins, with maceration for 8-10 days; fermentation takes place at a controlled temperature (28-30°C); The new wine remains in stainless steel before bottling.
- The wine:** a ruby red colour; a penetrating perfume of cherry jam and dried violets, a dry, very keen, harmonious and firm flavour with an engaging aftertaste of appropriately lingering cherry.
- Analytical data:** alcohol 12%; total acidity 5.1g/l; pH 3.20; sugars 4.5g/l; extract 24g/l.

<p><b>Ideal conservation:</b> 2 years in bottles on their sides in a cool dark environment. <b>Food pairings:</b> cold cuts, tasty starters, white meats, poultry and mature cheeses. <b>Serving temperature:</b> 16-18°C.</p>
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