



Azienda Vitivinicola
VAONA

Valpolicella Classico D.O.C. Pegrandi Riserva



ORIGIN: vineyard by the same name, owned by the Vaona family, located in the municipal district of Marano di Valpolicella, in the heart of the Classic Valpolicella region.

SOIL: alluvial soil of a calcareous nature. The excellent exposure guarantees a qualitative production.

ALTITUDE: 230-250 meters above sea level.

GRAPE VARIETIES: Corvina Gentile 30%, Corvinone 40%, Rondinella 25%, Raboso Veronese 5%. Average age of the vineyards: 30-40 years.

GRAPE HARVEST: upon maturation the grapes are carefully selected and placed on bamboo racks, where they undergo a TRADITIONAL withering process lasting over four months.

VINIFICATION TECHNIQUE: a slight pressing of the grapes precedes a partial removal of the stalks. After that a maceration period of 15-18 days follows, at a low temperature (1-2° C), which allows for a higher concentration of primary fragrances. With the progressive increase in temperature a spontaneous alcoholic fermentation starts, which continues at controlled temperature (13-15° C) in conditions of partial anaerobia for another 30 to 35 days.

REFINEMENT: in French durmast wood barrels of medium capacity (10 hl) for approximately 36 months followed by an additional year in bottle

COLOUR: inscrutable burgundy red.

BOUQUET: intense, of red fruit preserved in alcohol (cherry, plum), well combined with noble and persistent spicy scents.

TASTING NOTES: of remarkable taste concentration, it is persistent and well balanced by an elegant and velvety tannic structure

FOOD PAIRINGS: game, mature cheese varieties, meditation

ANALYTICAL DATA:

Alcohol content	15.95% Vol.
Residual sugar	10 gr/lt
Total acidity	6,3 gr/lt