



SENGIA

VALPOLICELLA CLASSICO D.O.C. 2017

Production area: *Valpolicella Classica*

Grapes: *Corvina Veronese, Rondinella, Molinara.*

Ground: *Clay-Calcareous*

Breeding: *Guyot*

Density for hectare: *6500 plants*

Manufacturing technique:

Fermentation and maceration in steel tank .

Aging:

50% in small 20-25 hl oak barrels from Slavonia for one year.

50% in steel tank.

Contents:

Alcohol: 13,00% vol.

Acidity: 5,28 gr/l.

Sugar: 4,40 gr/l.

Total dried extract : 31,60 gr/l.

Conservation: *4-6 years*

Serving Temperature: *16°-18° C*

Packaging: *750 ml – box of 12 bottles*



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