

Palazzo della Torre



This wine is produced using an innovative RIPASSO method. Well-structured, smooth and rounded, this wine is characterised by a long, elegant finish. Deep ruby red in colour, it has a delicious wild berry perfume, with flavour of raisins. The grapes Corvina Veronese, Rondinella and Sangiovese from the Palazzo della Torre vineyard follow two different paths: 70 % of the grapes are vinified immediately after the harvest, the remaining percentage is dried until the end of December. At this point, the wine ferments again with the dried grapes. This wine will age easily for 8 – 10 years.

GRAPE VARIETIES	Corvina Veronese 70%, Rondinella 25%, Sangiovese 5%
THE VINEYARDS	Palazzo della Torre vineyard, Fumane di Valpolicella 240 m above sea level (787 feet a.s.l.) Eastern exposure Very varied but mostly clayey and chalky soil
TRAINING SYSTEM	Pergola training, with about 3,000 vines per hectare (1,241 vines per acre) Average age of vines: 25 years Buds to fruiting cane: 20 (bear in mind that usually the shoot's first three buds only produce leaves, non fruit)
YIELD	62 hl/ha (3.58 ton per acre)
HARVEST	Hand harvest carried out during the first fortnight of September for the grapes which will be dried. Hand harvest during the second fortnight of October for the grapes that are to be vinified immediately.
VINIFICATION	First fermentation: de-stalking and crushing of the grapes Fermentation temperature: 25/29° C (77/84°F) Maceration time: 11 days Daily periodic pumping over Second fermentation: de-stalking and crushing of the dried grapes during the first fortnight of January Fermentation temperature: 14/20°C (57/68°F) Duration of second fermentation: 15 days Daily periodic pumping over Malolactic fermentation: mid March Transferred into wood: April Matured in wood for 15 months Blended together for 2 months Matured in bottle for 7 months
AVERAGE ANALYTICAL DATA	Total acidity: 5,50 g/l pH 3,50 Total dry extract: 33 g/l Degree of alcohol: 13,70% Residual sugars: 3 g/l Total SO ₂ 80 mg/l Free SO ₂ 22 mg/l

SERVING SUGGESTIONS

Palazzo della Torre is great with a wide range of "risotti" (particularly with pork), mixed grilled meats, roasts and the traditional Veneto boiler meats "bollito misto". Serve at 16-18°C (61-64°F) and open the bottle an hour before drinking.