



Tenute Falezza  
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## TENUTE FALEZZA *Family*

### VALPOLICELLA DOC

This is our latest creation. A young, light-bodied, and fresh wine. It reminds of red fruits like raspberries and cherries. Floral aromas are present, along with slight spicy notes. Aged in stainless steel, it is best enjoyed young to appreciate its freshness and vibrant character.



**Grapes:** Corvina 50%, Corvinone 20%, Rondinella 20%, Oseleta 10%



**Soil:** clay-limestone of alluvial origin

**Altitude:** 150-300 m above the sea level

**Training system:** Pergola Veronese



**Harvest:** by hand in September

**Appassimento:** naturally dried for 20 days in the drying facility



**Vinification:** de-stemmed and soft-pressed

**Fermentation:** 20 days in stainless steel tanks



**Ageing:** 5 months in stainless steel tanks



**Colour:** bright ruby red

**Nose:** clean bouquet. Remind of red fruits like raspberry and cherry, floral, with slight spicy notes.

**Palate:** dry, full flavoured with soft tannins. Its fresh taste makes it very appetizing as an aperitif.



**Pairings:** ideal with Italian appetizers, fresh cheese, white meat or boiled meat, and suitable as an all-course wine for lighter meal.

**Alcohol:** 12,5% vol

