

# BALERÌN



## Valpolicella DOC 2021

<b>Grapes:</b>	50% Corvina, 30% Corvinone, 20% Rondinella
<b>Region:</b>	Veneto
<b>Vineyard Location:</b>	From vineyards located in the Valpolicella area near the city of Verona
<b>Exposure:</b>	South-Southeast (predominantly)
<b>Altitude:</b>	492-985 feet (150-300 meters) above sea level
<b>Soil:</b>	Marl soil with thin layers of clay and limestone
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	15-25 years
<b>Time of Harvest:</b>	Mid of September
<b>Vine Density:</b>	5,000 vines/ha
<b>Vine Yield:</b>	10,000 Kg/ha
<b>Vinification Process:</b>	The grapes are handpicked, destemmed, and softly crushed before fermentation at a controlled temperature in stainless steel tanks and in oak truncated-cone vats for 7-8 days. Pre-fermentation maceration at controlled temperature.
<b>Aging Process:</b>	10 months in stainless steel and 2 months in bottle.
<b>Alcohol Content:</b>	12%
<b>Tasting Notes:</b>	Ruby red, medium intensity and very bright in its youth. On the nose, delicate scents of flowers and fruit (fresh sour cherries), combined with spices (nutmeg, cinnamon, and pepper). On the palate, moderate alcohol and tannins, good acidity, medium structure, sapid, fresh, and very enjoyable.
<b>Winemaker:</b>	Marcello Vaona
<b>Cellaring:</b>	To be enjoyed in its youth, up to three years.
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Appetizers, Italian cold cuts, soups, pasta and risotto, white meat, fish and fresh cheese.

**Certified Organic**