



*Corvina Veronese*  
*Vendemmia tardiva*

**Age and position of the vineyards:** from hilly sunny-side vineyards located in the heart of Valpolicella Classica; exposition south-west.

**Vineyards:** Corvina Veronese. Best hand selected grapes in September/October.

**Harvest:** Soft pressing, fermentation at controlled temperature and maceration for about 10 days. Refined in big oak barrels for 12 months.

**Color:** Deep ruby garnet red colour.

**Analysis:** Alcohol 14%vol; acidity 5,5 g/l; residual sugar 6 g/l.

**Bouquet:** Spicy bouquet with hints of cherry and bitter almond.

**Flavor:** Dry, full, soft flavour in the mouth. Velvety and persistent, with a very pleasant bitter finish.

**VIGNA**  
*800*  
DI GIANFRANCO ELAMPINI

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