

VALPOLICELLA Classico DOC



WINE DESCRIPTION

The Scamperle family has cultivated vineyards for generations. Le Salette currently consists of 49 acres in the best areas of the Valpolicella Classico. The winery is focused on sustainable agriculture – harvest is made exclusively by hand; tignola, the dangerous butterfly, is enticed with sexual traps; the weeds are removed mechanically, avoiding any use of herbicides; and the soil is enriched only with organic fertilizers.

TASTING NOTES

Ruby red color. Fresh, fruity bouquet on the nose with cherry and raspberries notes. On the palate it is fresh, juicy, with balanced acidity, soft tannins and a persistent perfumed finish.

FOOD PAIRING

Versatile wine that can be enjoyed throughout a meal. Excellent with vegetable based first courses, meat, and smoked fish (trout or salmon).

VINEYARD & PRODUCTION INFO

Vineyard location:	Fumane, S. Ambrogio and Negrar
Vineyard size:	20 Ha
Soil composition:	Cretaceous with good skeleton, rich in minerality
Training method:	Veronese pergola and Guyot
Exposure:	North-East
Elevation:	720-985 ft
Vines/Acre:	1,618-2,428/Ac
Vines planted:	1993 -2003
Harvest time:	End of September-Beg. of October/Manual harvest
First vintage:	1940
Production:	60,000 bottles

WINEMAKING & AGING

Varietal composition:	70% Corvina and Corvinone, 30% Rondinella, Croatina and Molinara
Fermentation container:	Stainless steel vats
Length of fermentation:	15/20 days at 65-77°F
Length of maceration:	10 days
Aging container:	Stainless steel tanks
Length of aging:	8 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	0.7 g/L
Acidity:	5.9 g/L
Dry extract:	26.5 g/L

PRODUCER PROFILE

Owner: Scamperle Family
 Winemaker: Franco Scamperle
 Total acreage of vine: 49 (20 Ha)
 Winery Production: 130,000 bottles
 Region: Veneto

