

PERGOLE VECE RECIOTO della VALPOLICELLA Classico DOCG



WINE DESCRIPTION

This wine is only made in the best vintages. The vineyards are located in the 3 best “crus” in Valpolicella Classico DOCG area, that is La Masua, Le Salette and Conca d’Oro, with 20 years old vines and older. Pergole Vece refers to the pergola trellising used in the vineyards and “Vece”, meaning old in the local dialect. This wine has an aging potential of over 20 years.

TASTING NOTES

Ruby red with cyclamen accents. Dry fruit, forest floor with blueberry and violets gives way to hints of blackberry jam, cacao and tamarind syrup. Delicately sweet with balanced tannins, deftly balances sugar and acidity which gives a long finish while maintaining its freshness.

FOOD PAIRING

Ideal with dry pastries, almond, hazelnut cake, cookies, chocolate, “Sbrisolona” cake (traditional crunchy tart). Excellent with cheeses or as meditation wine.

VINEYARD & PRODUCTION INFO

Vineyard location:	La Masua, Le Salette and Conca d’Oro
Vineyard size:	3 Ha
Soil composition:	Basalt, clay and toar, rich in minerals
Training method:	Veronese pergola
Exposure:	South-East
Elevation:	720-985 ft
Vines/Acre:	1,618-2,025/Ac
Vines planted:	1963- 2003
Harvest time:	End of September/Manual harvest, expert selection of grapes, dried in aired rooms for 6 months
First vintage:	1930
Production:	2,500 bottles

WINEMAKING & AGING

Varietal composition:	60% Corvina and Corvinone, 40% Rondinella, Croatina and Oseleta
Fermentation container:	Stainless steel vats
Length of fermentation:	90 days
Length of maceration:	30 days
Aging container:	French oak barriques and clay amphorae
Length of aging:	12 months (barriques) + 18 months (amphorae)
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	98 g/L
Acidity:	6.1 g/L
Dry extract:	98 g/L



PRODUCER PROFILE

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