



Valpolicella Classico DOC 2022

Climatic trend

Autumn flows by with mild weather and snowfall between November and December. Low winter temperatures meet the driest period between January and February. Spring begins with atypical peaks of 25°C; however, temperature drops shortly after, with rain and snow in high altitudes. A hot and dry summer follows (peaks of 40°C), but sustained rains in the second half of August accelerate the ripening process.

Vinification & maturation

Produced according to the typical red winemaking process, including cold pre-fermentation maceration at 6°C for 7 days. After malolactic fermentation, micro-oxygenation occurs in stainless steel for 15-20 days.

Tasting notes

Cesari Valpolicella Classico 2022 is a bright ruby red wine with purple hues. On the nose, it's fresh, with fruity aromas and hints of red fruits and cherries, continuing on the palate with a dry, velvety, savoury, and well-balanced character.



Soil: different soil types



Grape varieties: Corvina;
Corvinone; Rondinella;
Molinara



Harvest date: 20
September-10 October



Winemaking process:
vinification & maturation
in stainless steel (6 months)



Service temperature: 12-14°C
(53,6-57,2°F)

Wine data:

Alcohol: 12,50%
Total acidity: 5,50 g/l
Volatile acidity: 0,35 g/l
Total dry extract: 27,00 g/l
Reducing sugars: 5,00 g/l

Formats: 0,75l