



Valpolicella Classico Superiore Doc I Lastari

The I Lastari vineyard in the hilly area of Sant'Ambrogio di Valpolicella produces grapes with unique characteristics, all of which are present in this red wine, a classic for drinking in good company. Marked aromas of cherry and marasca cherry stand out from the complex bouquet and create the first pleasurable impact, which is then completed by the perfect harmony of the full robust body. The colour, bouquet and intensity of the flavour suggest a wine for ageing, but the fruit, roundness and harmony make it highly enjoyable for immediate drinking too.

Grape Varieties

Corvina, Rondinella, and other indigenous grapes to finish.

Vineyard (geographical position and characteristics)

The vineyards are all situated to the north of Verona in the hills of the classic Valpolicella area. The average age of the vines is 28 years, ranging from 10 to 40 years, and some indigenous vines are even more than 50 years old. The soil is Neolithic, calcareous, thin and stony.

Vinification

After the grapes have been crushed and destemmed, the must and marc are fermented in special heat-controlled tanks (from 22 to 28°C) for 10 days. This is followed by devatting and "clean" racking, and then, still in the autumn, the malolactic fermentation process begins. At the beginning of spring the wine is racked and left to age for as long as necessary, first in steel tanks and then in bottles.

Valpolicella I Lastari & Cuisine

Recommended as an accompaniment to light meals, it is also excellent with red meat, game dishes and strong cheeses. Serve in broad-rimmed crystal glasses.

Serving temperature: 18-20°C

Alcohol: 13,5% vol.

