

BALERÌN



Valpolicella DOC

Gently sloping hills blanketed in vineyards and olive and cherry trees are home to Corvina, Corvinone, and Rondinella grapes destined for original and singular rich red wines that can be paired with almost anything. Valpolicella received DOC status in 1968, when the growing area was mapped out and guidelines were set, assuring the highest of quality. Balerin's Valpolicella DOC is grown in the sought-after area of Valpolicella Classico in strictly organically cultivated vineyards.

Body: 80

Acidity: 70

Tannins: 60

Fruit: 80

Florality: 30

Spice: 50

Most recent awards

James Suckling: 90

Winemaking and Aging

Grape Varieties:	Corvina, Corvinone, Rondinella
Fermentation container:	Stainless steel
Type of yeast:	Selected yeast
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Aging before bottling:	10 months
Aging in bottle:	2 months

Vineyard

Organic:	Yes
Vineyard location:	Valpolicella Classica
Vine training:	Guyot and Pergola Veronese
Altitude:	250-400 meters above sea level
Vine density:	3,300 vines per hectare

Exposure:	South/Southeast
Age of vines:	15-40 years old
Time of harvest:	Late September

Tasting Notes and Food Pairings

Tasting notes:	Ruby red, with aromas of black cherry, flowers and spice.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Ideal with starters, soups, pasta, risotto and white meat.
Alcohol:	12 % ABV