

FASOLI GINO

vini dal 1925

LA CORTE DEL POZZO Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA

The Valpolicella is one of the most important wines traditionally made in our area and therefore represents something special for our family. The local grape varieties are beautiful, generous and allow us to create an exceptional wine. The vineyards are located in the stunning Illasi Valley that falls in both the Valpolicella and Soave appellations.

SENSORY ANALYSIS

Color: Vibrant ruby red.

Aroma: Red fruit jam and fresh red fruits with hints of spices and pepper.

Taste: The tannins and acidity combine with the flavours of ripe fruit. This enriches the wines with a final touch of softness. On the palate, the wine is dry, smooth, well-bodied and balanced.



GRAPES and HARVEST

Corvina, Corvinone, Rondinella

Harvest begins in late September. We pass through the vineyards several times to ensure grapes are harvested only when they are mature. Only the best grapes will be pressed.



SOIL, PRUNING SYSTEM and YIELD

On the valleys sides of the Val d'Ilasi where the soils are mainly limestone.

Pergola corta veronese.

12 tonnes per hectare



WINEMAKING TECHNIQUE

A portion of the grapes are placed in crates to be dried for 15-20 days, whilst others are crushed a few hours after being picked. The grapes that have been dried are fermented separately from those that were pressed fresh. The fresh grapes are fermented in stainless steel vats whilst the dried ones are left to ferment in wooden barrels.

Only after 10-12 months, and after having assessed the characteristics of the wines, we decide how to blend the two. The wine is then bottled and left to mature for five to six months.



ALCOHOL CONTENT

14.5 % by vol.



SERVING TEMPERATURE

15 - 18 °C



FORMATS AVAILABLE

750 ml



FOOD & WINE PAIRING

This wine pairs well with pasta and rice dishes especially with sauces of game or mushrooms. It is also good served with grilled red meats and medium mature cheeses.



MUSIC PAIRING

Jazz



www.fasoligino.com



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 AWARDS

VINTAGE	AWARD	SCORE
2018	DECANTER BERLIN WINE TROPHY CONCOURS MONDIAL BRUXELLES	BRONZE MEDAL SILVER MEDAL SILVER MEDAL
2017	VINETIA	3/4
2016	WINE ENTHUSIAST MILLENNIAL AWARDS	89/100 GOLDEN MEDAL

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