



Giuseppe Lonardi Valpolicella Classico D.O.C.

(vahl-pohl-ee-CHAY-lah KLAH-see-ko)

Even though they are Veneto's three most important red varietals, few outside of Europe have ever heard of the outstanding Corvina, Rondinella, or Molinara grapes. Classically, they are a delightfully "dusty" palate of dried strawberries, cranberries, even the bittersweet of rhubarb. Glycerin levels are modest, giving the wine a refreshing composition that is perfect for spicy, warm-weather foods. An everyday favorite in and around Venice.



LOCATION

Veneto, Italia.
(Town of Marano)
7 hectares. 350 meters.



SOIL

Dense clay.



ESTATE

Giuseppe Lonardi.
(ju-ZEP-ay lo-NAHR-dee)



VINE

Spurred Cordon. Tendone.
4,000 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Giuseppe Lonardi.
(ju-ZEP-ay lo-NAHR-dee)



VINIFICATION

10 day maceration in temperature controlled stainless steel.



VARIETALS

75% Corvina,
20% Rondinella,
5% Molinara.



BARREL

No barrel aging.



RESIDUAL SUGAR

2.5 grams per liter.



MATURATION

6 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

1,100 cases.



ALCOHOL

12.0% by volume.



FOOD PAIRING

Light vegetarian pastas, bleu cheese ravioli, and simple cold-cuts and cheese.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

www.svimports.com