



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Valpolicella DOC

50% Corvina, 30% Corvinone, 20% Rondinella. Balerin Valpolicella DOC is ruby red, medium intensity and very bright in its youth. On the nose, delicate scents of flowers and fruit (fresh sour cherries), combined with spices (nutmeg, cinnamon, and pepper). On the palate, moderate alcohol and tannins, good acidity, medium structure, sapid, fresh, and very enjoyable.

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**Wine exported to:** USA

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## Most recent awards

**JAMES SUCKLING:** 90

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**Winemaking and Aging**

Grape Varieties:	50% Corvina, 30% Corvinone, 20% Rondinella
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	7-8 days
Type of yeast:	Spontaneous indigenous yeast
Maceration technique:	Pumpovers, delestage
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Aging before bottling:	10 months
Aging in bottle:	2 months
Closure:	Cork



Organic:	Yes
Vineyard location:	From vineyards located in the Valpolicella area near the city of Verona
Soil composition:	Marl soil with thin layers of clay and limestone
Vine training:	Guyot
Altitude:	492-985 feet (150-300 meters) above sea level
Vine density:	5,000 vines/ha
Yield:	10,000 Kg/ha
Exposure:	South-Southeast (predominantly
Age of vines:	15-25 years
Time of harvest:	Mid-September

First vintage of this wine:	2018
Total yearly production (in bottles):	3,000

## Tasting Notes and Food Pairings

Tasting notes:	Ruby red, medium intensity and very bright in its youth. On the nose, delicate scents of flowers and fruit (fresh sour cherries), combined with spices (nutmeg, cinnamon, and pepper). On the palate, moderate alcohol and tannins, good acidity, medium structure, sapid, fresh, and very enjoyable.
Serving temperature:	Best served at 12-14 °C (53.6-57.2 °F).
Food pairings:	Appetizers, Italian cold cuts, soups, pasta and risotto, white meat, fish and fresh cheese.
Aging potential:	Up to 3 years
Alcohol:	12%
Winemaker:	The Empson and Vaona Families