

FASOLI GINO

## 2010 “La Corte del Pozzo” Valpolicella DOC

Corvina & Rondinella • Valpolicella DOC



*Fasoli Gino Winery is a family farm founded in 1925, now under the third generation of leadership. The vineyards have been certified organic since 1984. The vineyards are located in the lower Illasi Valley in northeastern Italy.*

### **Varietal(s):**

Corvina  
Rondinella

**Vineyard:** Estate, limestone soil

**Appellation:** Valpolicella DOC, Veneto, Italy

**Certification:** EU Organic Certification

**ABV:** 14.5%

**Wine Making:** 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 wood barrels. Only after 10-12 months, and after having assessed the characteristics of the wines, are they blending. The wine is then bottled and left to mature for 5-6 months.

### **Tasting Notes:**

The Valpolicella is a vibrant ruby red color. Initially, this wine gives off all its vitality and strength. After the first year of aging it starts maturing and the tannins and acidity combine with the flavors of ripe fruit. This enriches the wines with a final touch of softness. The bouquet is bursting with aromas of red fruit jam and fresh red fruits with hints of vanilla. On the palate the wine is dry, smooth, well-bodied and balanced.

**Food Pairings:** Pasta and rice dishes especially with sauces of game or mushrooms. It is also good served with grilled meats and medium mature cheeses.