

Farina Valpolicella DOC

THE FACTS



COUNTRY: Italy

REGION: Veneto

APPELLATION: Valpolicella Classico

CEPAGE: 45% Corvina, 25% Corvinone, 25% Rondinella, 5% Molinara

WINEMAKING: Crushing and de-stemming is followed by inoculation with selected yeasts to start the temperature-controlled fermentation in stainless steel vats.

Spontaneous malolactic fermentation begins after the alcoholic fermentation is complete.

ALCOHOL BY VOLUME: 12.5%

AGING: Six months in stainless-steel, three months in bottle

ANNUAL PRODUCTION: 3,300 cases

THE STORY

The Farina family has roots in agriculture and winemaking tracing back to the beginning of the 16th century. Inspired by this long family history, Remo Farina was able to combine the most modern concepts in winemaking technology with ancient, time-tested methods to produce rich, elegant wines. Today the winery is managed by the new generation and continues to produce lovely fresh white wines and exquisite red wines that have great body and balance with a wonderful combination of sweet fruit and traditional dried fruit blended with earthy undertones and a dry complex pleasant finish.

THE ADJECTIVES

AROMAS / FLAVORS: Hints of morello cherry, ripe raspberry, and sweet almond

MOUThFEEL: Dry on the palate with notes of dried fruits.

THE SELLING POINTS

SUSTAINABILITY: Vegan, Sustainable In Practice

