



“VECIO BELO” Valpolicella D.O.C. Classico Superiore

Area of cultivation:

Vineyard sited in the district of San Pietro in Cariano at an altitude of 200 meters above sea level and with a south-west exposure. For this vineyard the selection of the Amarone grapes is not made.

This wine takes its name from the founder of the winery Angelo Manara, who was called “Vecio Belo”.

Grape varieties:

Corvina 70% - Rondinella 20% - Dindarella and other types 10%.

Manual harvest in the last week of October.

Wine-making:

Gentle crushing, followed by a maceration on the skins and a slow fermentation in stainless steel tanks.

Aging:

In 100 Hl stainless steel tanks for 18 months, followed by aging in the bottle.

Colour: Intense ruby red.

Alcohol content: 13,5 % Vol.

Bottle: 75 cl.

Pairings:

First and second courses, moreover roasts and grilled meats.

Serving temperature:

12°/14° C.

