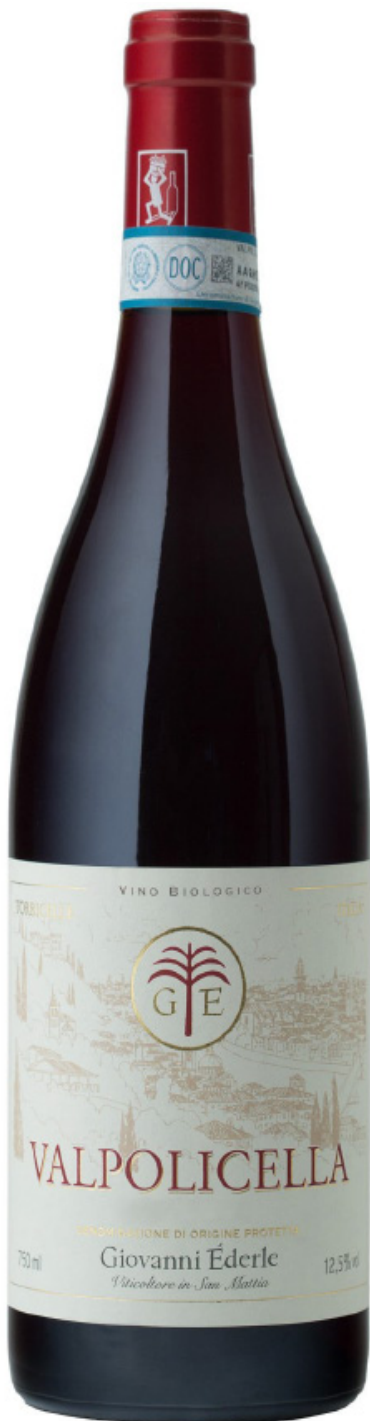


GIOVANNI EDERLE

VALPOLICELLA



Bright, fresh aromas of marasca cherries, wild roses with hints of licorice and pink peppercorn. On the palate, the wine is fresh, light and lively with mouth-filling flavors and length.

Color: Red

Grapes: Corvina 50%, Corvinone 30%, Rondinella 20%

Area of Production: Veneto, Valpolicella

Age of Vines: 17 Years

Yield: 5000kg grapes per ha

Soils: Clay, loam and calcareous soils

Farming Practices: Certified Organic

Yeast: Indigenous

Fermentation and aging: Fermentation in stainless steel and ageing in French oak tonneaux for 30 months.

Alcohol: 16%