



Lucchine

It is a fresh and fruity Valpolicella Classico, ideal to enjoy throughout the meal



Appellation:	Valpolicella DOC
Grapes:	Corvina 25%, Corvinone 25%, Rondinella 30%, Molinara 10%, Other varieties 10%
Soil:	Clay, and limestone soil
Vineyard:	25 years (average)
Harvest:	Beginning of October
Vinification:	Destem of grapes and pressing. Alcoholic fermentation and maceration 8 days at 28°C. Malolactic fermentation.
Maturation:	4 months (stainless steel tank)
Bottling:	2 months bottle ageing
Alcohol:	12,5%
Sugars:	0,5 g/l
Total acidity:	6,2 g/l
Dry Extract:	29 g/l

Reviews

VINTAGE 2022

James Suckling – 90
Wine Enthusiast – 90

VINTAGE 2021

James Suckling – 90

VINTAGE 2022

James Suckling – 90

The only Valpolicella sans oak. This is akin to a riper Bardolino or, put it this way, a Veneto Beaujolais as it is so frisky and vibrant. Lightweight and sappy, with a thread of crunchy acidity towing sour red fruits, damsons and dried herbs long and easy. This is ready for the fridge and the summer. Delicious! Among the best young Valpolicella tasted in some time. Drink or hold.

Wine Enthusiast – 90

VINTAGE 2021

James Suckling – 90

A medium-bodied, fruity and crunchy red with cherries, sweet spices and leafy notes. Joyful and succulent. Sustainable. Drink now.