



LA DAMA

Valpolicella Classico DOC 2013

SUPPLIER: La Dama

AREA OF PRODUCTION: The Veneto, Italy

GRAPES: 60% Corvina, 35% Rondinella, 5% Molinara

ALCOHOL: 13.0%

SIZE: 12 x 750ML

DRYNESS: 0

AVAILABILITY: SPEC LISTING

CSPC: +865691 Wholesale: \$16.95 Retail \$20.29

La Dama originated from owners Gabriele and Miriam Del Canale's great desire to work in the wine business, and be wine owners of the highest order. They tend two separate lots in the Negrar and Sant'Ambrogio areas, where pergola and spalier cultivations unite under one single mission – to produce top quality grapes, to give their wines the incomparable character that so distinguishes them from the rest. Vineyards include La Dama (where the winery itself rests), Cà Besi, Corbellari, Pozza Ferrera, Le Porte and IL Colombarino, kissed by the sun and the breeze from Lake Garda.

The pressed fruit ferments in steel vats for 10 days at controlled temperature. This is followed by pumping over the marcs and deléstage fermentation in order to extract the best mixtures. The wine refines in steel vats for about six months before bottling, where it sits for a further two months before being released to the market.

With its bright ruby red colour and purple hues, this wine emits intense Aromas of floral notes and fresh fruit like cherry and red currant. The palate denotes bright freshness and the wine is pleasantly pungent, with moderate and unaggressive tannins. An easy drinking red that is very versatile.



CERTIFIED ORGANIC



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