

Le Miniere di Novare



Designation

Valpolicella Classico

Grape varieties

70% Corvina Veronese (Novare massal selection),
20% Corvinone, 10% Rondinella

Production area

Valpolicella Classica, Tenuta Novare Estate
in Arbizzano di Negrar, from the Le Miniere
vineyard, with a southwestern exposure, made up
of two terraces covering a total of 4.01 hectares,
situated above the Novare mine shaft.

Soil

Eocene limestone with Late Cretaceous Scaglia
Rossa rock, with an effective soil depth of about
1 m, mainly made up of reddish clay

Training system

Double Guyot

Average age of vines

20 years

Ageing

In concrete vats for 6-9 months

Bottle maturation


At least 6 months

Alcohol content

12%

A bright ruby colour, with marked notes of fresh
fruit, cherry and fruits of the forest on the nose
and elegant overtones of white pepper. The sapid,
graceful palate exhibits length and sapidity.

Formats

 0,75 l