



Valpolicella Classico DOC 2024

Climate Trends

The winter was rainy, with snow and frosts lasting until January, but also experienced thermal anomalies, with December and February being warmer than average. Between late February and early March, more rain and snow fell above 1500 meters. Spring alternated between cold, rainy weather and brief warm periods, with a temperature peak in April followed by a sharp drop and snowfall. May was unstable and rainy. Summer began with cool and rainy conditions, followed by sultry heat, which was again interrupted by rain. September brought heavy rainfall (150 mm in just a few days).

Vinification and Maturation

Produced using the traditional red winemaking process, with cold premaceration at 6°C for 7 days. After malolactic fermentation, microoxygenation is carried out in stainless steel for 15–20 days.

Tasting Notes

The Valpolicella Classico Cesari 2024 displays a color consistent with the 2023 vintage, reflecting the climatic challenges of the growing season. The bouquet opens with pronounced aromas of black berries and cherry, which are harmoniously mirrored on the palate. The vibrant acidity and balsamic notes, typical expressions of Valpolicella Classico, contribute to the wine's freshness and structural balance. The finish is sustained by fine, well-integrated tannins.



Soil: Varied soils, predominantly calcareous and clayey. Trained using the Veronese pergola system. Located between 150 and 500 meters above sea level, with morainic and alluvial origins.



Variety: Corvina Veronese; Corvinone; Rondinella; Molinara



Winemaking process:

Vinification and maturation in stainless steel for 6 months.



Service temperature 12-14°C (53,6-57,2°F)



Harvest Date: between 20th September and 10th October **Analytics Data:**

Alcohol: 12 %

Total Acidity 5,25 g/l

Volatile Acidity: 0,25 g/l

Total Dry Exctract: 25,50 g/l

Reducing Sugar: 4,50 g/l

Formats: 0.75|

Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery.

Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulfites.