

VALPOLICELLA CLASSICO - DOC



The Valpolicella Classico Doc from Tenuta Chevalier is a medium-bodied red wine that is very slender, fresh, fragrant, dry and pleasant, quite the opposite of the legendary Amarone, the symbolic wine of Valpolicella, which instead focuses on opulence and gustatory intensity. Just like Amarone, Valpolicella wine is produced with indigenous grapes from the Veronese area, i.e. the mystical triad made up of Corvina (and its "cousin" Corvinone), Rondinella and Molinara. But above all, Valpolicella wine is a historic product, one of the oldest, already mentioned by Pliny the Elder, but even earlier known as Rhaetian wine, that is of the Rhaeti, the pre-Roman population who inhabited the hills around Verona. But be careful: the famous Rhaetian wine so loved by the Romans, so greedy for sweet wines, was much more similar to Recioto, produced with dried grapes, Amarone was only born in 1900. Once upon a time there were no regulations and these nuances, but he tried to squeeze every last drop out of the grapes. Every calorie was first and foremost a source of sustenance.

The vineyards of the Chevalier estate are located in the Municipality of Negrar di Valpolicella and Marano di Valpolicella. Altitude above sea level around 350 meters. East-West exposure. Various types of soil, clayey - silty, sometimes calcareous, volcanic or alluvial. The vineyards are totally worked and/or covered with grass depending on the season. No chemicals are used to protect the vineyard but only Copper and Sulfur, using the 1885 formula introduced by the Frenchman Pierre-Marie Alexis Millardet. The training system: Guyot and double pergola.

But what is so special about Valpolicella wine and why should you drink it?

Let's say that in the last 20 years the wine of Valpolicella has grown exponentially. If before the basic Valpolicella reds were pale and light wines, today they have become products of excellent quality, precise, elegant and endowed with great drinkability.

The reason is very simple: with the international success of Amarone, the king of Valpolicella, and of Recioto, the whole supply chain has finally managed to make investments, to make drastic choices that lead to solid entry level wines. There has been awareness, an increase in public interest in native vines such as Corvina, Corvinone, Molinara, Rondinella, while before everything was focused on Amarone and Recioto and to make quantity for everything that could not become Amarone or Recioto of Valpolicella.

As mentioned before, Valpolicella wine is actually made from a blend of typical vines of the area, among which the protagonist is Corvina which can be present in massive quantities: from 45% up to 95%. Its clone Corvinone can be used in its place up to a percentage of 50% as a replacement. Corvina is a generous variety that knows how to make wines dynamic and full, offering tannins and intense flavours. His travel companion is obviously the Rondinella, to which a secondary role is destined, but no less important given that the color and finesse of the perfumes come from her. To be regulated, Rondinella can be present from 5% up to 30%. Finally, there are other red berried vines, such as Molinara or other non-aromatic vines.

The Valpolicella Classico DOC wine from the Chevalier estate can be excellent as an aperitif and in this regard it is better to serve it at a lower temperature (15-16 degrees), if instead you want to accompany it with more demanding dishes such as: fish, shellfish, pad thai or even tuna tataki. If the wine is more full-bodied, bigoli with duck, scamorza and zucchini white pizza, fried pie with salami, paella, veal with tuna sauce, curry chicken, spare ribs with barbecue sauce, baked lasagna, can be served at a temperature of 18.



L'ARTIGIANO DEL VINO
PAOLO ZARDINI

NEGRAR DI VALPOLICELLA



"The vintages available will be those present at the time of purchase"