

VALPOLICELLA CLASSICO DOC “IL PIGARO”

The Villa Crine Valpolicella Classico is a frank testimony of the tradition and terroir of the region. The term “Pigaro” comes from an old name that was originally “el Pi Caro” which means, the dearest, or the most expensive. The name was Italianized to Pigaro and it was a small area that was in a very valued position. The vineyard with its present name, is found on a map from 1861 where the borders were already outlined and in this map it is named as the property of the family. Made from the indigenous grape varieties, Corvina, Rondinella, and Molinara, it’s a wine that is characterized by enchanting colours and aromas like cherry, black current, and a hint of green peppercorns. On the palate it’s vibrant with a joyful boldness. It has a long finish that is well balanced. It’s suitable for all courses.



Wine Valpolicella DOC

Blend Corvina Veronese 60%, Rondinella 30%, Molinara 10%

Soil The altitude of the vineyard is between 200 and 300 metres above sea level. The soil composition includes clay, tuff and alluvial gravel, with calcareous marine rock

Vineyard The vines are trained in the pergola system. The density of the vines is between 4,500 and 6,000 plants per hectare with a yields of about 9000 kg/ha

Harvest The grapes are harvested by hand between the end of September and the beginning of October.

Pressing Method Destemming and soft pressing in metal tanks in the month of November. Aged in steel for 6 months.

Tasting Notes This wine is a bright purplish red. It has a fragrant bouquet with flavours of cherry and current, with notes of spiciness, pepper, and herbs. It’s a fresh and pleasing wine with a nice finish.

Alcohol % 13% vol.

Pairing Suggestions This pairs well with local Veronese cuisine and meat dishes, grilled meat, and roasts. It’s especially good with pasta with meat sauce, meat filled ravioli, bigoli pasta with duck sauce and lasagne.

Serving temperature Ideal temperature is 16-18°C.