



**MONTE LENCISA**  
**VALPOLICELLA CLASSICO D.O.C.**  
**2024**

70% Corvina  
20% Corvinone  
10% Rondinella



**REGION:** Veneto  
**AREA:** Valpolicella Classica, Fumane di Valpolicella  
**VINEYARD:** Monte Lencisa vineyard  
**ALTITUDE:** 450 m s.l.m. (1476 feet)  
**EXPOSURE:** East  
**SOIL CHARACTERISTICS:** Pink limestone  
**SISTEMA DI ALLEVAMENTO:** Arbour  
**AVERAGE AGE OF VINES:** 10 years  
**DENSITY OF THE VINEYARDS:** 7.936 vines/Ha

**HARVEST AND SELECTION:** Manual harvest in bins between late September and early October  
**VINIFICATION:** In truncated-cone stainless steel tanks, where a semi-carbonic fermentation takes place  
**FERMENTATION TEMPERATURE:** 15°-25° C (59-77° F)  
**FERMENTATION LENGTH:** 2 weeks  
**MALOLACTIC FERMENTATION:** Yes  
**AGEING:** 6 months in concrete tanks, followed by 2 months bottle ageing

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**ALCOHOL DEGREE:** 12,5% Vol | **TOTAL ACIDITY:** 5,46 g/l | **RESIDUAL SUGAR:** 3,6 g/l | **DRY EXTRACT:** 28 g/l | **PH:** 3,42

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**PEAKS & VALLEYS, VERONA'S LANDSCAPE:** The Peaks & Valleys project, created by Marilisa Allegrini and Andrea Lonardi, celebrates Verona and its three key wine regions: Valpolicella, Soave, and Lugana. Its goal is to showcase both the wines and the territories that shape them, from the rugged slopes of Valpolicella to the volcanic hills of Soave and the moraine landscapes near Lake Garda. These contrasting peaks and valleys form the identity of the wines: limestone vineyards in Valpolicella yield light, savory reds; the volcanic and calcareous soils of Soave produce mineral, age-worthy whites; and the glacial moraine soils of Lugana give structured, complex whites. Peaks & Valleys selects vineyards through strict criteria: soil type, climate, exposure, altitude, native varieties, training systems, and vine heritage. Each wine authentically reflects its origin while meeting modern standards of fine-wine excellence.

**TASTING NOTES:** Valpolicella Classico Monte Lencisa is produced from the vineyard of the same name, located at an elevation of 410 meters above sea level (1345 feet). The vineyard lies within the coolest valley of the Valpolicella region and benefits from a natural phenomenon known as the Venturi effect, which enhances air circulation and contributes to optimal microclimatic conditions. In the glass, it displays a pale, luminous red hue. The aromatic profile reveals notes of wild strawberries, cherries, sweet spices, and vibrant citrus. On the palate, it is a fresh, savory, and peppery wine, characterized by elegance and vibrancy, skillfully balancing freshness with structure.

**INSIGHTS:** The wine labels of Peaks & Valleys feature illustrations that depict the vineyards and the landscapes of the various sites involved in the project. The green color of the Valpolicella label evokes the dominant hues of the surrounding vineyards. The illustration includes the Sanctuary of Madonna de La Salette, located near our vineyard, as well as the face of Aeolus, symbolizing the strength of the wind and the influence of the Venturi effect on the vineyard's microclimate.

**SERVICE:** Best served at 8–10° C (46–50° F). Open immediately before serving.  
**FORMAT:** 750 ml

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