



SANCASSIANO

## Valpolicella — Red blend



COUNTRY: Italy  
REGION: Veneto  
SOIL: "Biancone" white  
marble

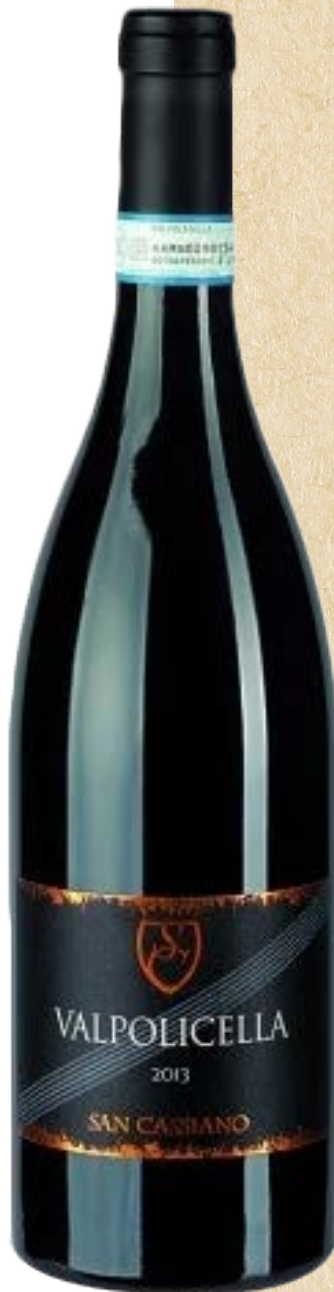
- Alcohol content: 13.5%
- Brix at harvest: 24.3°

*Situated in the heart of the Mezzane Valley, San Cassiano seeks harmony with nature and a balance between tradition and modernity.*

### Background:

Founded as a few plots of land in 1964 by Albino Sella, the Estate expanded significantly between 1980-2000. Today, San Cassiano is home to three thousand olive trees and four hectares of vineyards. Albino Stella has been joined by his grandson, Mirko. Together, they vinify wines without any intervention, producing wines that are always unique and different according to terroir and vintage.

San Cassiano employs the traditional Valpolicella practice of drying grapes and their wines are aged in French durmast oak casks without any additions. All wines are refined before bottling and harvests are done completely by hand.



### Tasting notes:

Nose of cherry and red fruit with a hint of baking spice. Palate is round with notes of vanilla, red plum, cherry and plush tannins.

### Grape variety

70% Corvina, 15% Molinara,  
15% Rondinella

### Vinification

Vineyards are located at an average of 400 meters above sea level in plots located in Monte Paradiso, Mezzane, and Verona. Produced by late harvest of clusters which are cut in early October and left on vines to dry for a week followed by fermentation and maturation in stainless steel without any additions.



RED BLEND



RICH AND INTENSE