



Begali

**“VIGNETO LA CENGIA”
VALPOLICELLA CLASSICO
SUPERIORE RIPASSO DOC**

GRAPES

Corvina 65%, Rondinella 30%, other autochthonous grapes 5%

PRODUCTION AREA

The Begali Estate is situated in the charming Valpolicella area, between Piedmont and the hills of Castelrotto, near Verona and Garda lake.

The vineyards (12 hectares) are set amongst cherry orchards covering hills and slopes in a small hamlet called Cengia. This name comes from the name of the rocks dotted around on the facing hill. This is why the wines are so rich in aromas and typical flavours of the fertile land and reflect the harmony and the singular characteristics of this area.

VINIFICATION

Fermentation takes place in stainless steel vats, where the wine stays until March. This process is followed by a refermentation on the marcs of Amarone.

AGEING

The wine ages one year in big oak casks and then it refines in the bottle.

