

WESTERN RESERVE WINES CLUB SEPTEMBER 2023

WINE: *Campagnola Le Bine, Valpolicello*

DOC Classico 2021

VARIETALS: *Corvinone Veronese 70%*

Rondinello 30%

Viticulture Area: Verona, Italy

Bottle Price: \$12.99 Case Price: \$140.29 plus tax



INTRODUCTION

Valpolicella is a viticultural zone of the province of Verona, Italy, east of Lake Garda. The hilly agricultural and marble-quarrying region of small holdings north of the Adige is famous for wine production. Valpolicella ranks just after Chianti in total Italian Denominazione di Origine Controllata (DOC) wine production.

REGION



Wisely working the grapes, enhancing their different terroirs, with a sustainable environmental approach: these are the essential guidelines of our production philosophy. The Campagnola family estates extend from the Valpolicella Classica to the Bardolino area on the shores of Lake Garda; from the territories of Mortegliano in Friuli-Venezia Giulia to the rolling hills of Bucchianico in Abruzzo.

PRODUCER

The art of wine making of the Campagnola family has reached its fifth generation: a passion that has been handed down from father to son. The Giuseppe Campagnola winery has its heart in Marano di Valpolicella, where it produces and vinifies the grapes, both from suitable land owned and from historical suppliers, still identified in the 1950s by grandfather Luigi, with a view to continuous improvement of the quality of the grapes. This passion for the art of wine-making goes back to Carlo Campagnola, who was involved at an early age in the wine trade, followed by his wife Caterina Zardini who, after the untimely death of her husband, courageously continued the business and in 1907 won the medal for the best “Vino Reccioto” at the Wine Exhibition in Verona.

The enterprising spirit of Carlo and Caterina was inherited by Giuseppe, one of ten children, who together with his brothers in 1926 acquired the “Antica Osteria ai Portoni Borsari” in Verona where the wines made on the family farm were sold.

In the 1940s, with the outbreak of World War II, he moved with his children Giancarlo and Luigi to the current location in Valgatara, where production and selection of classic Verona wines still continues and develops today. Giuseppe bought most of the vineyards from his brothers and continued his course with the goal of creating high quality products. This was how the current company gradually came into being and when the historic cellar was built, where still today the traditional Valpolicella red wines are aged.

Tasting Notes:

Valpolicella Classico obtained by adding part of grapes slightly dried: a full-bodied red, with a dry, velvety flavour, and a finish of cherry and plum. Intense ruby red colour. Spicy bouquet. Dry, soft, persistent taste with an end taste of cherry and plum.

Food Suggestions:

Food Pairings. Perfect with pasta dishes, chicken, lamb, red meat and cheeses. Recommended drinking temperature 16 - 17 °C.

*Remember We Taste
The Bad Ones So you
don't have to!*

CHEERS!!!

Sources:

<https://campagnola.com/en/>

<https://en.wikipedia.org/wiki/Valpolicella>

**WESTERN RESERVE WINES
28300 MILES ROAD SUITE B**

