



Valpolicella Classic DOC

- Cultivation area:* Veneto region, north of Verona in the Classic Valpolicella area.
Soil type: Clay and limestone with a high plasticity, in hill rich of skeleton.
Winemaking: Hand harvest in September and at the beginning of October. The fermentation takes place in the controlled temperature of 20-22°C, it macerates for about 7-8 days during which at least 4 replacements a day are repeated.
Refinements: It rests in stainless steel.
Colour: Intense dark red.
Bouquet: Fresh and lively aroma stand out hints of mature red fruits and underwood.
Taste: Harmonious, pleasantly tannic and slightly bitter.
Manintenance: It maintains its characteristics for more than 5 years; it should be stored in cool (18-19°C) and low light places.

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Ideal with fresh pasta, roast and braised meats, medium-aged cheeses.



12,50 % Vol



Serve at 16 - 18°C



Corvina
Rondinella
Molinara