



Valpolicella Classico DOC

Bottle Size: 750ml

Type: Red dry.

Vines: Corvina Veronese 65% Rondinella 30% Molinara 5%

Vineyard Characteristics and Location: It is situated in the heart of classic Valpolicella in the hilly region of Fumane, from 500 to 600m. above sea level. South-east facing.

Soil: Varied on alluvium.

Viticulture: Guyot

Harvest: The grape harvest was carried out manually within the norm from September 20th in good weather conditions and relatively cool temperatures.

Vinification: Crushing and de-stalking of the grapes; fermentation temperature 25°-28°.

Consuming: This wine is appreciated whilst still young, but properly preserved at a steady temperature of 14°-16°C it can keep its characteristics for 2-3 years.

Wine Characteristics:

Color: Ruby red with violet shades.

Bouquet: Intense scent of cherries and raspberries.

Flavor: Very delicate, salted and sapid.

Gastronomy: This is a table-wine served with hors-d'oeuvre, soups, red and white meat and freshwater fish.

