

VALPOLICELLA "REVERIE"

Category | Dry red wine

In a word: a future tradition

The label is drawn with a quick, light touch that sketches out a wine-glass, with smiling faces appearing on it, that suggest the emoticons used by the younger generations for web-based communication.

Reverie is a "junior" interpretation of Valpolicella, a crisp wine suitable for every occasion, styled for the young who are entering the world of wine.



Valpolicella DOP "Reverie"

Denominazione di Origine Protetta

Town/area:

Negrar di Valpolicella (VR),
Lavagno (VR)

Soil profile:

limestone and clay

Grapes

40% Corvina, 30% Corvinone,
25% Rondinella, 5% Oseleta

Technical data:

alcohol 12%
residual sugar 3 g/l
total acidity 5.2 g/l
dry extract 25 g/l
pH 3,30

Vineyard practices

organic fertilisation and hand-pruning;
shoot-thinning, leaf-pulling,
cluster-thinning. Harvest in late
September-beginning October in bins
of 300 kg

Vinification and maturation:

de-stemming, pressing, cryomaceration,
controlled-temperature fermentation with cultured
yeasts and simultaneous malolactic, followed
by maturation in steel about 6 months

Ideal food pairing:

a youthful wine, suitable for aperitifs and snacks, delicious
with cold cuts, soft cheeses, soups, and lighter meats

Serving temperature:

15-18°C

Recommended glass:

tulip-shaped stemmed glass

Appearance:

pale red with luminous purple highlights.
Light upon rotation

Bouquet:

notes of sweetbriar, wild and morello cherry,
slightly peppery

Palate:

crisp, tangy, fruity, medium-bodied, with strawberry,
sour cherry, and raspberry. Quite lengthy

Available sizes: 750 ml

Packaging:

cases of 6 and 12 bottles

