



# Rondinella



**APPELLATION:**

Rosso Veneto IGT.

**GRAPE VARIETIES:**

Rondinella.

**PRODUCTION AREA:**

Valpolicella Classica.

**VINIFICATION PROCESS:**

Handpicking in late September. Fermentation on the skins. Racking 3/4 of the way through alcoholic fermentation to keep the alcohol that formed from extracting too many components from the skin; the wine thus turns out more delicate and elegant. The malolactic fermentation occurs naturally as the temperature rises after winter. This process bestows the wine even more elegance and softness.

**AGEING:**

In steel before bottling.

**BOTTLING:**

After about 6 months from the harvest.

**ORGANOLEPTIC QUALITIES:**

Delicate ruby red, fairly bright color. Complex aroma, marked floral notes of violet, fruity hints of cherry, strong hint of raspberry, then forest berries and blackberry, the finish offers a pleasant sweet, spicy note. Nice flavor, soft and intense, pleasant acidity, full-flavored and well-balanced.

**SERVING TEMPERATURE:**

16 °C.

**SERVING SUGGESTION:**

Goes perfectly with light first courses, risotto, fresh cheese, seafood, white meat.

