



VALPOLICELLA

Denominazione di Origine Controllata

*Classico
Superiore*



GRAPE VARIETIES

Corvina, Rondinella, Corvinone.

PRODUCTION AREA

Valpolicella Classica.

VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

AGEING

In second hand barrique and tonneau.

BOTTLING

About 18 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: ruby red.

Aroma: red forest fruits, slightly spicy, hints of rose, vanilla and violet.

Taste: full-bodied, persistent, intense.

SERVING TEMPERATURE

14-16 °C.

SERVING SUGGESTION

It can be matched throughout a meal. It can be appreciated as aperitif, with cold meats and cheeses. Perfect combination with first courses in general, pasta and risotto especially with meat. Excellent with grilled red meat.

