



VALPOLICELLA

Denominazione di Origine Controllata

Classico



GRAPE VARIETIES

Corvina, Corvinone, Rondinella.

PRODUCTION AREA

Valpolicella Classica.

VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

AGEING

In steel.

BOTTLING

6 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: ruby red, with purple reflections, clear.

Aroma: fresh fruit, cherries, blackberries, raspberries, slightly spicy.

Taste: good acidity typical of fresh wine, well-balanced, with good persistence.

SERVING TEMPERATURE

12-14 °C.

SERVING SUGGESTION

With its appealing characteristics it can be matched throughout a meal. It can be appreciated as aperitif, with charcuterie and soft cheeses. Excellent with first courses in general, pasta and risotto with meat, vegetables or fish and white meats.

