



ZEFIRA

Rosso Veneto IGT



GRAPE VARIETIES

Rondinella.

PRODUCTION AREA

Valpolicella Classica.

VINIFICATION PROCESS

Hand-picked at the end of September. Vinification in red. The wine is unwinded at 3/4 of the alcoholic fermentation to prevent the alcohol formed from extracting too many components from the skin; the wine is thus more delicate and elegant. The malolactic fermentation occurs naturally as the temperature rises after winter. This process gives further elegance and softness to the wine.

AGEING

In steel before bottling.

BOTTLING

At least 3 months after harvest.

ORGANOLEPTIC QUALITIES:

Colour: delicate ruby red.

Aroma: 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.

Taste: nice flavor, soft and intense, pleasant acidity, full-flavored and well-balanced.

SERVING TEMPERATURE

12 °C-14 °C.

SERVING SUGGESTION

Ideal with delicate first courses, fresh cheeses and white meats. Interesting pairing with fish, to try with poké bowl and sushi.

