



# 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.

