



ZEFIRA



APPELLATION:

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.

