



Valpolicella DOC

PRODUCTION AREA

Valpolicella, near Verona

GRAPE VARIETY

Corvina veronese
Rondinella

WINE PRODUCTION

Crushing-destemming of the grapes.
Fermentation temperature between 22 and 28 °C.
Maceration time: 8 days.

ANALYTICAL DETAILS

Total acidity: 5,60 g/l
Alcoholic degree: 11,50 %

ORGANOLEPTIC NOTES

Bright ruby color, this wine shows a typical fruity aroma with notes of cherry. It is medium bodied with good personality and freshness. Preferably should be drunk young, within 2-3 years after harvest of grapes. An all-round wine with first and second courses, perfect with red meat and cheese.
Serving temperature: 18-20 °C

