



## Valpolicella Classico



### APPELLATION

DOC



### AREA

Valpolicella, Veneto  
(Northeastern Italy)



### GRAPES

Corvina, Rondinella  
and Molinara



### ALCOHOL LEVEL

12,5% vol.



### BOTTLE SIZE

750 ml

### VINIFICATION AND AGEING

After the grapes are removed from the stalks and pressed, the must is fermented with the use of rotating horizontal fermenting vats that assure delicate maceration of the skins. As a result, the wine takes on the colours, aromas and substances of the grapes from which it is derived. Once the vinification has been completed, the wine is racked into oak barrels for maturation.

### COLOUR

Bright, attractive and warm ruby-red color.

### BOUQUET

Ample and remarkably complex, with vinous tones and well-defined scents of bitter almonds against a tenuous background of wild berries.

### FLAVOUR

Dry on the palate, with delicate veining, a fine and harmonious balance, great strength and sturdy body. The aftertaste is highly persistent and delectably clean.

### SERVING TEMPERATURE

The wine makes its best impression on the palate when it is served at a temperature of about 16° C. (61° F.).

### FOOD MATCHES

The wine can be consumed throughout a meal and makes a particularly fine accompaniment for all meat dishes, savoury preparations of the rural tradition and cheeses that have been aged for moderate to long periods.