



## Valpolicella



**APELLATION**  
DOC



**AREA**  
Valpolicella, Veneto



**GRAPES**  
70% Corvina  
20% Rondinella  
and 10% Molinara



**ALCOHOL LEVEL**  
12% vol.



**BOTTLE SIZE**  
750 ml

### VINIFICATION AND AGEING

After the grapes are removed from the stalks and pressed, the must is fermented in keeping with traditional practices but 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 raked into oak barrels for maturation.

### COLOUR

Bright, attractive and warm ruby-red colour.

### BOUQUET

Fruity and fresh with vinous tones and well-defined scents of bitter almonds against a tenuous background of wild berries.

### FLAVOUR

Dry on the palate with delicate and soft veining and harmonious balance. The aftertaste is highly persistent and delectably clean.

### SERVING TEMPERATURE

Serve at 16° - 18° C. (61° - 64° F.).

### FOOD MATCHES

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