



# VALPOLICELLA

Denominazione di Origine Controllata

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## GRAPES AND VINEYARD

PRODUCTION AREA	Vineyards located in Valpolicella Doc area.
GRAPE VARIETIES	Corvina between 45% and 65% Corvinone between 20% and 30% Rondinella between 5% and 30%
VINEYARDS DETAILS	Vineyards with an average yield per ha between 6 and 7 tons.

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## WINE MAKING AND AGEING

HARVEST	The harvest usually begins at the end of September.
VINIFICATION	The grapes are moved to the winery, destemmed and pressed. The fermentation takes place in stainless steel tanks and lasts about 15/20 days. Temperature, during this phase, raises to 20°-24° C. At the end of the fermentation, the wine is run off its skins, which are then gently pressed.
AGEING	It goes into stainless steel tanks for a few months before bottling.

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## TASTING NOTES

COLOUR	Purple red.
BOUQUET	On the nose you can smell intense aromas of black cherries. Hints of bitter almonds and ripe fruits.
TASTE	Full bodied, intense and round on the palate. Soft tannins. Long aftertaste.
FOOD PAIRINGS	Perfect combined with succulent main courses. It pairs also with main courses based on meat or vegetables, cold cuts, grilled meat or vegetable.
SERVING TEMPERATURE	16° - 18° C
ALCOHOL CONTENT	13,50% Vol.
BOTTLE SIZE	750 ml