



VALPOLICELLA

DOC CLASSICO

GRAPES

45% Corvina Veronese
30% Corvinone
20% Rondinella
5% Croatina

AREA OF PRODUCTION

Vineyard situated in the hills of the classico Valpolicella area north of Verona.

VINIFICATION

Soft pressing with skin maceration for 8–10 days at controlled temperature. Aging for 6-8 months in big sized oak casks and stainless-steel tanks.

TASTING NOTES

Colour: ruby red tending towards garnet with ageing.

Bouquet: vinous and delicate with sometimes hints of bitter almonds.

Taste: full and velvety flavour.

FOOD PAIRINGS

Typical wine for the whole meal, excellent with soups, pastas, risottos and recipes based on red meat and medium-aged cheeses.

ALCOHOL DEGREE

12,5% vol