

VALPOLICELLA

DOC



Grape varieties

Corvina, Corvinone, Rondinella

Winemaking

The harvest usually starts at the end of September. Once they have been moved to the winery, the grapes are destemmed and pressed. Fermentation takes place in stainless steel tanks and lasts about 15/20 days. Then the wine is run off its skins, which are then softly pressed, and goes into stainless steel tanks for a few months before bottling.

Tasting notes

Purple red. Intense aromas of black cherries. Hints of bitter almonds and ripe fruits. Full bodied, intense with soft tannins. Long aftertaste.

Food pairings

A red wine which could be paired with all the Mediterranean cuisine.

Serving temperature

16° - 18° C

Alcohol

13,00% vol.