



Colori d'Italia

Valpolicella

Denominazione Origine Controllata

GEOGRAPHIC AREA

Hillside vineyards in the north area of Valpolicella.

SOIL

Deep, alluvial soil, made up of clay and limestone.

GRAPE VARIETIES

Corvina Veronese , Rondinella, Corvinone.

WINEMAKING

Traditional, with maceration on the skins for 12-15 days, frequent remontages and fermentation at controlled temperature of 25-27°C. Malolactic fermentation takes place in stainless steel tanks where the wine stays for 3-4 months before being bottled. Aging in bottle for 2-3 months.

STYLE

It is a modern wine made from traditional Veronese grapes and has a broad fruity nose, with hints of cherries and blackberries. On the palate it is fresh, rounded and mellow medium-bodied and well-balanced.

FOOD PAIRINGS

Ideal with tasty pasta dishes, roast meats and cheeses. To be served at 16°C.

SIZE 0.25 l - 0.375 l – 0.75 l.

ALCOHOL 12% vol.

