



## VILLA BORGHETTI

Valpolicella Classico  
Denominazione di Origine Controllata



### Geographic Area

Vineyards at the heart of the Valpolicella Classico.

### Soil

Calcareous, flaky debris, and stoney soil.

### Grape Varieties

Corvina, Rondinella, Molinara.

### Vinification

Traditional winemaking with maceration on the skins for 10 -15 days. During fermentation, the product undergoes several remontages to encourage extraction of polyphenols and tannins. Malolactic fermentation follows. After filtration, the wine is placed in wood tonneaux where it ages for some months, before being assembled and bottled.

### Style

The wine is fresh, with scents that recall red fruits such as red currants and raspberries. On the palate it is well structured, rounded and harmonious, with evident red fruit notes.

### Food Pairings

Perfectly suited for dishes of the traditional Veneto cuisine such as risotto al radicchio rosso, pasta e fagioli, bigoli with duck, veal or beef stews.

To be served at 16-18°C.

**Size** 0,75 l.

**Alcohol** 12,5% vol.

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