



Valpolicella DOC *Classico* 2014

GRAPE VARIETIES

Corvina, Corvinone, Rondinella

WINEMAKING

Fresh grapes are pressed in a de-stemming winepress followed by a 7-day fermentation in steel containers with automatically controlled temperature and indigenous yeasts.

AGEING

In steel tanks for 9-11 months.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

Lively, ruby and red color. Delicate and vinous bouquet, perfumes of red flowers and black cherries. Palatable and natural flavour, very drinkable, both a little acidic and tannic.

GASTRONOMY

With starters, simple first courses, salamis. Try it with pizza!

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

