



VALPOLICELLA

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TYPE: Dry red wine - unfiltered

VINES: All the grapes are grown on our family's estate vineyards. For our vines, we have chosen the guyot training system from which we obtain a low yield of grapes per plant to better express the characteristics of the autochthonous varieties.

BLEND: Corvina 40 %, Corvinone 30 %, Rondinella 30 %

HARVEST: The grapes are selected and hand-picked in 5-6 kg crates.

VINIFICATION AND AGEING:

The wine is made in stainless steel vats with a cold maceration phase followed by slow spontaneous controlled temperature fermentation.

ALCOHOL CONTENT: 13% vol.

DESCRIPTION: Colour red with purple hues. Nose: floral notes blended with cherries and raspberries. On the palate: smooth but with good acidity, quite long.

PAIRINGS: Wine fresh and young, excellent for aperitifs, cold cuts, young cheeses and white meats. Serving temperature 15 - 18 °C.

FORMATS: 0.75 l - 1.5 l.