

Valpolicella DOC Classico



Region. Valpolicella, Verona, Veneto.



Grapes. Corvina Veronese 40%, Corvinone 40%, Rondinella 20%. From hillside vineyards in the "Valpolicella Classica".



Vinification. Traditional vinification from fresh grapes handily harvested. Soft pressing and fermentation at controlled temperature.



Tasting Notes. Ruby red color. Vinous, delicate, fruity bouquet. Dry, harmonious, soft with a bitter aftertaste.



Analysis. Alcohol 12,5% Vol; Total acidity 5,5 g/l; Residual sugar 6 g/l.



Food Pairings. Ideal with pasta dishes, pizza, cheeses and game. Served at 16 - 17 °C. To drink within 3 - 4 years from the harvest.



Bottle. "Bordolese" 750 ml (in box of 6 bt), 375 ml (in box of 24 bt), 250 ml (in box of 30 bt); 1L (in box of 6 bt); 1,5L (in box of 6 bt).

