

# Valpolicella Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO

Matured in such a way as to maintain its delightful characteristics of fragrance and freshness, this delicate Valpolicella displays a juicy and lingering bouquet with inviting aromas of red fruits, such as cherries, redcurrants and raspberries, and hints of aromatic herbs and black pepper.

[ **TYPE OF WINE** ] Dry D.O.C. red.

[ **GRAPE VARIETIES** ] Corvina 65%, Rondinella 25%, Corvinone 10%.

[ **PRODUCTION AREA** ] San Pietro in Cariano and Pedemonte di Valpolicella, on alluvial origin soils, clayey, with moderate limestone content and lots of rocks. The training system is Trentino-type pergola with, on average, 30-years-old vines. Yield: 6000 kg/ha.

[ **PRODUCTION PROCESS** ] The three different grape varieties are harvested by hand at the beginning of October. The bunches are destemmed and soft-pressed. The traditional red wine vinification lasts 8-10 days, with the must remaining in contact with the skins and pumping over being carried out on a daily basis in order to extract colour. Ageing takes place in stainless steel tanks and the wine is bottled in March.

[ **TASTING NOTES** ] A youthful wine, with a ruby red colour with brilliant purplish highlights and a

pinkish rim. It is fresh, lively and moderately warm and soft on the palate. Its well-integrated tannins seem initially pleasantly dry, and become velvety with time in the glass. Alcohol content 12%.

[ **SERVING SUGGESTIONS** ] Its delicious fruit and freshness make it ideal for enjoying throughout a meal, particularly with flavourful and simple dishes – even vegetarian or vegan recipes. It also pairs well with roasted and grilled white meats and it is ideal as a summer wine to drink with fish dishes. Serve at 16°C (61°F) or 12°C (53°F) in summertime.



750 ml

