VALPOLICELLA
DOC CLASSICO



ORGANOLEPTIC DESCRIPTION

Colour: ruby red of medium intensity.
Bouquet: pleasant and delicate, with hints of cherries, and marasca cherries.
Taste: dry, bodied, slightly bitter, savoury and harmonious.

SERVING SUGGESTIONS

Food: everyday meals. Perfect with starters, mixed cold cuts, pizza and, served fresh, even with fatty fish.

VINIFICATION

Fermentation: spontaneous, with indigenous yeasts, in stainless steel tanks for 10 days, at controlled temperature.
Aging: 6 months in stainless steel tanks.
Bottle aging: 1 month.

PRODUCT ANALYSIS

Alcohol content: 12,50% vol
Total acidity: 6,00 gr/lt
Net dry extract: 25,50 gr/lt

HARVEST

Manual

GRAPE VARIETIES

65% Corvina, 25% Rondinella, 10% Molinara

12,5% vol	16°	6 m	1 m

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