



# VALPOLICELLA

## DOC CLASSICO

### GRAPES

45% Corvina Veronese  
30% Corvinone  
20% Rondinella  
5% Croatina

### AREA OF PRODUCTION

Vineyard situated in the hills of the classico Valpolicella area north of Verona.

### VINIFICATION

Soft pressing with skin maceration for 8–10 days at controlled temperature. Aging for 6-8 months in big sized oak casks and stainless-steel tanks.

### TASTING NOTES

Colour: ruby red tending towards garnet with ageing.

Bouquet: vinous and delicate with sometimes hints of bitter almonds.

Taste: full and velvety flavour.

### FOOD PAIRINGS

Typical wine for the whole meal, excellent with soups, pastas, risottos and recipes based on red meat and medium-aged cheeses.

### ALCOHOL DEGREE

12,5% vol