



Valpolicella DOC Classico

Grape Varietals: 60% Corvina grossa, 30% Rondinella, 10% Molinara

Village: Loc. Bure near San Pietro in Cariano

Altitude: 270 m/a.s.l.

Exposure: south-east, in the form of an amphitheatre with terraced hills

Soil: calcareous and rich in fossil material

Growing system: simple, open and inclined "pergoletta"

Density of plants: 3,900 plants per hectare

Yield per hectare: 84 hl/ha

Wine making process: After soft pressing, the grapes are vinified, undergoing 10 days of maceration on the skins.

Ageing: in stainless steel tanks

Description: Medium intense Ruby-red colour with light violet reflections early on, which turn to garnet upon ageing.

A typical nose, vinous, delicate with hints of red fruit such as cherries, sour cherries and light spicy notes of pepper, natural to the corvina grape.

On the palate the wine is dry, with a good structure. The aroma has a light note of bitter almond.

Serving suggestions: Ideal with appetizers, sliced meats or medium strong first courses. Try it with pizza or with fish such as salmon or eel.

Serving temperature: 16°C