

## VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO

### DESCRIPTION

The family's experience based on almost one hundred years of history. It's a modern wine made from traditional Veronese grapes (Corvina, Rondinella and Corvinone).

### WINEMAKING

Traditional pressing, with maceration on the skins with the adding of selected yeasts. Fermentation, which lasts about 12 days, takes place at controlled temperature of 22-23° C with frequent "remontages" to extract more tannins. Then, the product is settled and racked. After malolactic fermentation, the wine is stocked in stainless steel tanks.

### WINEMAKER'S NOTES

The wine itself is a forthright, medium-bodied red, with a pronounced bouquet of raspberries and other red fruits. On the palate it is tangy and well-balanced, with brisk acidity and a long finish.

### FOOD PAIRING

Ideal with tasty pasta dishes, roast meats, game and cheeses.  
To be served at 16°C.



---

**Geographic Area**  
Valpolicella

---

**Alcohol**  
12.5 %

---

**Grapes/Blend**  
Corvina Veronese 70%  
Rondinella 20%  
Corvinone 10%

---

**PH**  
3.45

---

**Total acidity**  
5.7 g/l

---

**Harvesting period**  
Mid September

---

**Residual sugar**  
6.5 g/l