

## VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

### WINEMAKING

Traditional, with maceration on the skins for 12-15 days, frequent remontages and fermentation at controlled temperature of 25-27°C. Malolactic fermentation takes place in stainless steel tanks where the wine stays for 3-4 months before being bottled. Aging in bottle for 2-3 months.

### WINEMAKER'S NOTE

It is a modern wine made from traditional Veronese grapes and has a broad fruity nose, with hints of cherries and blackberries. On the palate it is fresh, rounded and mellow medium-bodied and well balanced.

### FOOD PAIRINGS

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

## Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



---

#### Geographic Area

North area of Valpolicella

---

#### Alcohol

12%

---

#### Grape/Blend

Corvina Veronese 70%  
Rondinella 20%  
Corvinone 10%

---

#### PH

3.20

---

#### Total acidity

5.50 g/l

---

#### Harvesting period

Mid September

---

#### Residual sugar

6.50 g/l