VALPOLICELLA DOC CLASSICO

This wine has a bright medium strengh ruby red colour, a strong vinous bouquet that delicately hints or iris, violets and roses. It is fresh, dry slightly bitter flavour and well balanced.



Vineyeards:	In the hilly vineyeards of Bure Alto and Gargagnago
Grape varieties:	60% Corvina, 20% Corvinon, 20% Rondinella
Wine-making:	Grapes are de-semmed and pressed. The obtained must and marcs are fermented during the winter at a uniform temperature of 25 C. with gentle punching down to extract colour and flavour without pressure.
Ageing:	8 months in stainless steel
Alcohol grading:	12,5% vol
Serve at:	16-17°C
Pairing with:	Pasta, vegetables and vegan dishes