



Valpolicella

DOC



GRAPE VARIETY

40% Corvina 40% Corvinone
20% Rondinella



PRODCUTION AREA

Hillside vineyards in the village of Illasi and Oasi Musella, province of Verona. Altitude 175 m a.s.l., North-East and South aspect. Pergola Veronese training system. Medium-textured alluvial soil with skeletal material. Yield approx. 110 q/ha.



HARVEST

Grapes harvested by hand in the month of October, at the peak of their phenolic ripeness.



VINIFICATION

The grapes are stripped and crushed, then macerated and fermented at a controlled temperature of 22-24°C for 8-10 days. This is followed by soft pressing. The wine is then aged in stainless steel tanks until bottling.



COLOUR

Deep ruby-red.



AROMA

Delicate spiced notes, with a hint of small red fruits and cherries.



FLAVOUR

Leisurely, polished and stylish.



PAITINGS

Excellent with flavourful first courses, red meats and cheese.



SERVING TEMPERATURE

16°C – 18°C.



ALCOHOL CONTENT

12,5 % Vol.