

RIO ALBO VALPOLICELLA



DENOMINATION: Valpolicella DOC

GRAPE VARIETY: 45% Corvina, 40% Corvinone, 15% Rondinella

AREA OF PRODUCTION: the best grapes selected from Ca' Rugate's vineyards in the hilly area of Montecchia di Crosara.

SOIL: limestone and pebbles.

HARVEST: beginning of October.

WINE MAKING PROCESS: Fermented on the skins for a period of 7 to 10 days and matured in stainless steel tanks.

YIELD: 110 q.li/Ha

PRODUCTION: 130.000 bottles

ORGANOLEPTIC ASPECTS: Ruby red in colour, with a bouquet of black- berry and cherries. The palate is supple, with light tannins and plenty of flavour.

FOOD PAIRING: Ideal with grilled or roast chicken and pork and good with tasty hard cheeses.

Alcohol: 12.5%

Suggested initial serving temperature: 14°-16°C

BOTTLE SIZES:

375 ml - 750 ml - 1500 ml


CA' RUGATE
— VITICOLTORI —
IN SOAVE E VALPOLICELLA