



VALPOLICELLA CLASSICO DOC "CAMPO DEL BIOTTO" "I CASTEI"



Grape varieties:

Corvina Veronese e Corvinone 70%, Rondinella 25%, Molinara 5%.

Production area:

Valpolicella Classica, vineyard Campo del Biotto, Marano di Valpolicella valley, clay and limestone soil.

Production process:

Crushing and destemming, the temperature of fermentation does not exceed 20° C. Short maceration with soft and frequent pumping over, followed by early separation of marc to preserve its flowery bouquet and softness. Slow final fermentation at least 20°C to promote the malolactic fermentation, then decanting of cleaning, stabilization and bottling.

Alcohol: 12.5% Vol

Color: Brilliant ruby red color.

Bouquet: Intense with fruity notes of Morello cherry and cherry.

Flavor: Sapid, soft and elegant.

Suggested dishes:

It's ideal with all light meals and it's perfect with all white and red meat.

Service temperature: 18° C

Bottle:

750 ml