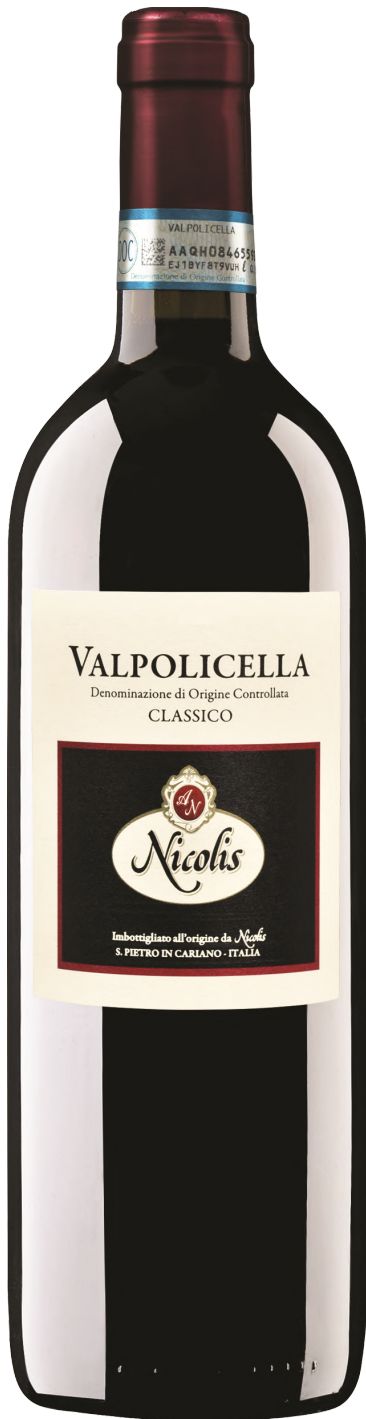




# VALPOLICELLA

DOC CLASSICO



## **ORGANOLEPTIC DESCRIPTION**

Colour: ruby red of medium intensity.

Bouquet: pleasant and delicate, with hints of cherries, and marasca cherries.

Taste: dry, bodied, slightly bitter, savoury and harmonious.

## **VINIFICATION**

Fermentation: spontaneous, with indigenous yeasts, in steel tanks for 10 days, at controlled temperature.

Aging: 6 months in steel tanks.

Bottle aging: 1 month.

## **SERVING SUGGESTIONS**

Food: every day meals. Perfect with starters, mixed cold cuts, pizza and, served fresh, even with fatty fish.

## **GRAPE VARIETIES:**

65% Corvina  
25% Rondinella  
10% Molinara

## **PRODUCT ANALYSIS:**

Alcohol content: 12,50% vol

Total acidity: 6,00 gr/lt

Net dry extract: 25,50 gr/lt

## **YIELD PER HECTAR:**

84 hl/ha

## **HARVEST:**

manual

