

VALPOLICELLA DOC “TORRE DEL FALASCO”

GRAPE VARIETIES

Corvina Veronese, Rondinella, Molinara

VINIFICATION

Crushing-destemming of the grapes.

Fermentation temperature between 22° and 28° C

Maceration time: 8 days

ANALYTIC DATA

Total acidity: 5.50 g/l

Alcohol content: 12.50 % vol.

ORGANOLEPTIC CHARACTERISTICS

Ruby red color, red berry bouquet, dry, sapid, pleasantly harmonious flavor.

DINING COMBINATIONS

An all-round wine with first and second courses

Serving temperature 16-18° C