

## **VALPOLICELLA SUPERIORE DOC “TORRE DEL FALASCO”**

### **GRAPE VARIETIES**

Corvina Veronese, Corvinone, Rondinella

### **VINIFICATION**

Crushing-destemming of the grapes.

Fermentation temperature between 22° and 27° C

Maceration time: 8 days

Minimum aging time of one year

### **ANALYTIC DATA**

Total acidity: 5.50 g/l

Alcohol content: 13.50 % vol.

### **ORGANOLEPTIC CHARACTERISTICS**

Ruby red color, fruity bouquet, dry flavor with the proper body

### **DINING COMBINATIONS**

A perfect companion for roasts, game and ripe cheeses.

Uncork the bottle at least one hour before serving.

Serving temperature 18°-20° C