



VALPOLICELLA DOC



Grape 65% Corvina, 25% Corvinone,

10% Rondinella

Alcohol level 12,5% vol.

Production area Valpolicella, Verona, Veneto region

Location The vineyards are located on the hills, in

the valley of Illasi

Vineyards elevation 220-300 meters

Training system Pergola and Guyot

Soil Calcareous with sedimentary origin

Colour Ruby red

Bouquet Cherry and rose aroma with a slight pep-

pery note typical of Corvina

Taste Fresh, dry, slightly tannic, lively

Serving temperature $16^{\circ}-18^{\circ}C$

Pairing suggestion Valpolicella DOC is an exceptionally

versatile everyday wine. Excellent for all courses, it is perfect in pairing with dishes typical of the Mediterranean cuisine like pasta dishes and seasonal soups. Try it with white meats, especially poultry, but also with cold cuts, as well as with baked

or grilled fish

Valpolicella wine is characterized by the use of local native varieties Corvina, Corvinone and Rondinella. If Rondinella proves to be particularly important for the shades of colour it gives to the wine, Corvina and Corvinone, rich in polyphenols and tannins, express their best in the structure. Valpolicella is a fine youthful ruby-red wine with a light perfume with hints of cherry and rose; the palate is fresh, dry and rather soft, pleasantly tannic, bitter and lively.







