

Valpolicella Classico DOC

Valpolicella Classico is an Italian red wine produced with Corvina and Rondinella grapes. It has a medium body and a moderate alcohol content. The color, a brilliant ruby red, is paired with a fresh scent, with cherry notes.

Oenological practice

After maturation, grapes are hand-harvested then destemmed and crushed. The fermentation lasts one week, during which the wine is enriched by the most noble substances present in the grape skins such as tannins, flavours and antocians; racking follows and then the wine is poured in steel tanks where it will rest for about 3-4 months before bottling.

Tasting notes

Bright ruby red colour, medium structure and moderate alcohol content. Lively and with a note of fresh cherry to the nose. This is a wine for drinking young.

Food pairings

For every occasion, especially with main courses, soups and white meat.

Grape varieties

Corvina Veronese 65% – Rondinella 30% – Molinara 5%

Temperature suggested

18°C

Alcohol

12,5% Vol