**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