



ANTICHE TERRE[®]
VENETE

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VALPOLICELLA

CLASSIFICATION. Dry Red Wine D.O.C..

GRAPES. Corvina Veronese, Corvinone and Rondinella.

PRESENTATION OF WINE. Valpolicella is one of the best-known Italian wines. Its typical style is the result of the blending of selected grapes: Corvina and Rondinella. It is a well-structured wine, its color is bright ruby-red, hints of cherry.

PRODUCTION PROCESS. The grapes are harvested in mid September. They are pressed softly and the fermentation and maceration lasts for 8 days at a temperature around 25 °C, giving the wine a fresh fruitiness. The wine is then decanted and separated from all solid parts and left throughout winter in stainless steel tanks where the malolactic fermentation to be completed. Afterwards, in early spring, the wine is then bottled.

TOTAL ALCOHOL CONTENT. 12,5%.

TOTAL ACIDITY, IN TARTARIC ACID. 5.7 grams per liter.

SHELF LIFE. A wine preferably to be drunk very young and within the year. If the wine is stored properly at a constant temperature around 15 °C, in horizontal position in absence of light it will maintain and keep for up to 3 years.

COLOR. Intense, ruby red.

NOSE. Fruity of cherry, raspberry, strawberry.

TASTE. Soft, velvety, with rounded tannin well balanced with the acidity.

SERVE. To be served preferably at 16 to 18 °C.

FOOD MATCHING. Pastas, especially with tomato or/and meat sauces. It is a wine that can be used for the whole meal if made up of slightly rich dishes. Red meats in general, roasted or grilled. Goes well also with hard textured mature cheese and risotto.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13