



Valpolicella

Classification

Valpolicella D.O.C.

Region

Valpolicella, Veneto, Italy

Grapes

Corvina Veronese, Corvinone, Rondinella, and other complementary varieties.

Harvest

Generally harvested from the second week of September until October.

Vinification

The grapes are destemmed and crushed, then fermented in stainless steel at a controlled temperature not exceeding 25°C. The process lasts an average of 7 days, with regular pump-overs.

Aging

The wine is bottled after a few months of aging in stainless steel to preserve its freshness.

Total Alcohol Content

12,5 %

Longevity

Best enjoyed young, preferably within the year. If stored properly at around 15°C, in a horizontal position and away from light, it can be preserved for about 3 years.

Color

Intense ruby red.

Aroma

Fresh and vibrant, with pronounced notes of cherries, raspberries, and strawberries, enhanced by delicate floral nuances.

Taste

Crisp and lively, with a bright acidity well balanced by soft, rounded tannins.

Serving Temperature

Best served at 16-18°C.

Food Pairing

Perfect with pasta dishes, vegetables, fresh cheeses, or risottos. Excellent with roasts and grilled meats.

Bottle Size

0,750 L



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