



VALPOLICELLA DOC

“RUBY COLOR,
EXPRESSION OF GARDA LAKE”



PRODUCTION AREA

Vineyards are situated in heart of Valpolicella area, on the hills between Verona and Lake Garda

GRAPE VARIETY

Corvina, Rondinella, Molinara

HARVEST AND VINIFICATION

The harvest starts around the middle of September and is followed by 10-12 days of maceration at a controlled temperature. After the fermentation the wine is refined in stainless steel tanks, to preserve the fruitiness and the typical flavour of these grapes.

COLOR ●

TASTING NOTES

It shows a ruby red colour, on the nose it is fresh and elegant with red fruits and cherry notes. Delicate on the palate where we find the same red fruits hints of the nose, which balance the minerality and the tannin of these wine.

ALCOHOL 12,5%

THE ADVICE

A red suitable for any occasion, to combine with white meats and non-spicy aged cheeses, baked pasta with meat sauces.

