



## Valpolicella Classico

DOC BIO



**Grapes:** 60% Corvina, 25% Rondinella, 10% Corvinone, 5% Molinara

The most sincere wine of Valpolicella, where no technique comes between the grapes in the vineyard and the wine on the table. A daily wine born from our ongoing pursuit of quality, in which the scents of cherry and the unmistakable black pepper fully express the elegance and pleasantness that our lands are known to give.

The grapes are destemmed and gently pressed on the evening of the harvest and then immediately transferred to concrete vats, where fermentation will take place. All processing aims to best preserve the delicacy and elegance of the wine. After about 10 days of fermentation, the wine rests in concrete for 7 months before being bottled.

**Colour:** vivid ruby red.

**Aroma:** the freshness of red currants, sour cherries, and raspberries blends with the balsamic notes of black pepper, making this wine the most sincere and pure expression of the indigenous grapes of Valpolicella.

**Structure:** the sapidity and the pleasant acidity of the wine support the aromas, making each sip enjoyable and elegant.

**Pairings:** ideal with meat-based first courses, such as pasta with ragù, or as an accompaniment to cold cuts and cheese appetizers.

**Serving Temperature:** 14 - 16 C°

**Formats:** 750 ml

