



## VALPOLICELLA

Denominazione di Origine Controllata

### Classico Superiore

#### GRAPE VARIETIES

Corvina, Rondinella, Molinara.

#### PRODUCTION AREA

Valpolicella Classica.

#### VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

#### AGEING

In second hand barrique  
and tonneau.

#### BOTTLING

About 15 months after harvesting.

#### ORGANOLEPTIC QUALITIES

Colour: ruby red. Aroma: red forest fruits,  
slightly spicy, hints of rose, vanilla and violet.  
Taste: full-bodied, persistent, intense.

#### SERVING TEMPERATURE

16-18 °C.

#### SERVING SUGGESTION

It can be matched throughout a meal. It can be  
appreciated as aperitif, with cold meats and cheeses.  
Perfect combination with first courses in general, pasta  
and risotto especially with meat. Excellent with grilled  
red meat.

