



## VALPOLICELLA CLASSICO D.O.C. - BIO



**Grape Varietals:** 85% Corvina, 15% Rondinella.

**Average age of the vines:** 20 years.

**Soil:** clayey and skeletal.

**Harvest Period:** end of September.

**Vinification:** after the manual harvest, the grapes are pressed. The pressing is followed by a traditional red wine fermentation at controlled temperature with 10 days of maceration of the grape skins. Wine racking takes place at the end of the alcoholic fermentation, then the wine is stored in stainless steel until the bottling phase.

**Alcohol Content:** 12.5% by vol.

**Residual Sugar:** 2 grams per liter.

**Color:** soft ruby red with purple reflections.

**Aroma:** refreshing, fruity, and floral with notes of violet, cherry, and red fruit.

**Palate:** young, refreshing, easy-to-drink; the low residual sugar content makes it well-balanced and harmonious.

**Food Suggestions:** pasta dishes, soups, steak tartare, traditional Mediterranean dishes.

**Serving Temperature:** 14-16 °C / 57-61 °F.