

AMBASCIATA DEL BUON VINO

VALPOLICELLA CLASSICO D.O.C.

Grape Varietals: Corvina, Rondinella

Vineyards: located in Pescantina (Verona) - Veneto

Average age of the vines: 35 years

Soil: limestone

Harvest Period: last week of September / first week of October

Vinification: maceration and fermentation in stainless steel. Aging in oak barrels for minimum one year

Alcohol Content: 12.5% by vol.

Residual Sugar: 3 grams per liter

Color: vibrant ruby red with violet edges

Aroma: ripe berries, fresh cherries

Palate: bright acidity, good body and tannin, spiced medium finish

Food Suggestions: meat source, roasted red meats and game

Serving Temperature: 16° C / 60° F

