Valpolicella DOC



TYPE OF WINE

Still red wine

MAIN GRAPES

Corvina, Rondinella, Molinara

PRODUCTION AREA

Grapes coming for the DOC hilly region, located n the Province of Verona, between the Garda lake and the city of Soave (North-East Italy).

SOILS

In the hilly region as well as in the plains, we find alluvial and sedimentary soils, the composition can vary from fresh and gravelly to clayey and rich in minerals.

HARVEST

Depending on the seasonal climate variation, between end of August and beginning of September.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines in steel tanks only for a brief period of time before bottling.

COLOUR

Deep red with violet reflex

BOUQUET

In the nose unmistakable note of ripe cherry, with a light hint of spices.

TASTE

Well balanced, dry and sapid, leaves a pleasant sensation of cleanliness and freshness and a pleasant fruity after taste.

FOOD PAIRING

Good companion for the entire meal, goes well to grilled and roasted red meats.

SERVING SUGGESTION

14-16°C

ALCOHOL CONTENT

12,0% vol

[Bordolese standard (75 cl)], [12% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

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