

Valpolicella DOC Villanaldi

Soil: Clay Soil

Grape Variety: Corvina 70% – Rondinella 10% – Molinara 10% – Corvinone 10%

Harvest: End of September, by hand

Vinification: Steel Tank at controlled temperature

Ageing: Steel Tank for at least 6 months

Colour: Limpid, light ruby red

Aroma: Red fruits and red flowers

Tasting notes: Fresh and mid body structure

Pairings: Excellent with grilled white meat, mid aged cheeses. First courses as Pasta

Alcoholic Grade: 12,5 %

Reducing Sugar: 3,8 g/l

Dry extract: 28g/l

