

VALPOLICELLA DOC CLASSICO - VINI VENTURINI

Vinification: It is crafted from 70% Corvina, 25% Rondinella, and 5% Molinara grapes. The winemaking process involves gentle rolling pressing and destemming, followed by around eight days of maceration with daily pumpovers. After the primary fermentation, the wine undergoes malolactic fermentation in the months following racking, resulting in a balanced and expressive wine that captures the spirit of its region.

Tasting Note: It boasts a vibrant ruby red colour and an inviting aroma of black cherry and redcurrant, enhanced by a refreshing balsamic note. On the palate, it is lively and fruity, with a savoury finish that invites another sip. With its traditional style and approachable nature, Valpolicella is a perfect companion for any meal.

Country	Italy
Region	Veneto
Appellation	Valpolicella Classico Doc
Grape Variety	Corvina, Molinara, Rondinella
Vintage	2020
Barrel	Not specified by the producer
Alcohol Content	13%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Game (Deer – Venison), Lamb, Mature and hard cheese, Meats, Parmigiano Reggiano