



VALPOLICELLA CLASSICO

"Savoia"



GRAPES: CORVINA 60%, CORVINONE 20%, RONDINELLA 10% AND OTHER TYPICAL GRAPES 10%.

TYPE OF SOIL: CHALKY, CLAY-LIKE.

AREA OF PRODUCTION: OWNED VINEYARDS ON THE HILLS (250 M ABOVE SEA LEVEL) OF S.AMBROGIO DI VALPOLICELLA.

PRUNING SYSTEM: GUYOT.

TIME OF GRAPE HARVEST: AT THE END OF SEPTEMBER, PERFECTLY RIPE GRAPES ARE HAND-PICKED AND SELECTED.

VINIFICATION: MACERATION OF THE MARCS FOR 15 DAYS, USING TRADITIONAL TECHNIQUES INCLUDING DAILY PUMPING AND PUNCHING DOWN.

Tasting Notes:

COLOUR: GARNET RED WITH A GOOD INTENSITY, TINGED WITH RUBY.

FLAVOURS: A GOOD FRUITY INTENSITY WHICH BRINGS TO MIND RED FRUITS AND CHERRIES.

TASTE: ENVELOPING AND LINGERING, IT HAS A GOOD BODY AND IS BALANCED WITH HINTS OF SOUR CHERRY AND FRUIT, WITH SOFT WELL-STRUCTURED TANNINS.

BEST SERVED WITH: THIS IS A WINE WHICH GOES WELL WITH ALL MEALS AND IS BEST SERVED WITH FIRST COURSES.

ALCOHOL: 12.5%

SERVING TEMPERATURE: 16-18°