



**DENOMINATION:** Valpolicella DOC

**GRAPE VARIETIES:** 40% Corvina, 30% Rondinella, 30% Corvina

**AREA OF PRODUCTION:** The best grapes selected from Ca' Rugate's vineyards in the hilly area of Montecchia di Crosara

**SOIL:** Limestone and pebbles

**HARVEST:** Beginning of October

**TOTAL PRODUCTION:** 100 quintals per hectare

**WINE MAKING PROCESS:** Fermented on the skins for a period of 7 to 10 days and matured in stainless steel tanks

**PRODUCTION:** 90.000 bottles

**TASTING NOTE:** Ruby red in colour, with a bouquet of blackberry and cherries. The palate is supple, with light tannins and plenty of flavour.

**SERVING:** Ideal with grilled or roast chicken and pork and good with tasty hard cheeses.

Alcohol: 12.5%

Suggested initial serving temperature: 14°-16°C

