DAL CERO
IN VALPOLICELLA

VALPOLICELLA

DENOMINATION
Valpolicella DOC

GRAPES
Corvina, Rondinella, Molinara

YIELD
70 q/ha

GROWING AREA
In the eastern sector of the Valpolicella, zone, near Verona, in the Veneto region, on hillslope vineyards at about 300 metres' levation.

TRAINING SYSTEM
Traditional Verona pergola and Guyot

HARVEST PERIOD
Varies by growing season, but generally between the last third of September and the first third of October.

VINIFICATION
The clusters are de-stemmed and pressed, then the must macerates and ferments in stainless steel for 10-12 days, after which the new wine is pressed off the skins and rests in concrete vats for a minimum of 6 months.

MATURATION
Between 6 and 14 months in concrete vats.

SENSORY PROFILE
A luminous ruby red in appearance, it stands out for its crisp freshness on a nose that is both stylish and refined, with delicate scents of cherry and morello cherry blossoms. Crisp and long-lingering in the mouth, it embodies the red wine deeply traditional to the area, perfect on every ocasion.

SERVING SUGGESTIONS
Perfect as an aperitif wine, it is delicious as well with main courses of lighter meats and boiled red meats, and with more casual meals.

SERVING TEMPERATURE
18° C