



San Michele

VALPOLICELLA CLASSICO

APPELLATION

Valpolicella Classico DOC

GRAPE VARIETIES

Corvina, Rondinella, Molinara

PRODUCTION AREA

Valpolicella Classica

VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

AGEING

In steel

BOTTLING

6 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: ruby red, with purple reflections, clear.

Aroma: fresh fruit, cherries, blackberries, raspberries, slightly spicy.

Taste: good acidity typical of fresh wine, dry, well-balanced, with good persistence.

SERVING TEMPERATURE

16°C

SERVING SUGGESTION

With its appealing characteristics it can be matched throughout a meal. It can be appreciated as aperitif, with cold meats and soft cheeses. Excellent with first courses in general, pasta and risotto with meat, vegetables or fish and white meats.