



San Michele

VALPOLICELLA
D.O.C.
CLASSICO SUPERIORE

GRAPE VARIETIES

Corvina, Rondinella, Molinara.

PRODUCTION AREA

Valpolicella Classica.

VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

AGEING

In second hand barrique
and tonneau.

BOTTLING

About 15 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: ruby red. Aroma: red forest fruits,
slightly spicy, hints of rose, vanilla and violet.
Taste: full-bodied, persistent, intense.

SERVING TEMPERATURE

16-18 °C.

SERVING SUGGESTION

It can be matched throughout a meal.
It can be appreciated as aperitif, with cold meats
and cheeses. Perfect combination with first courses
in general, pasta and risotto especially with meat.
Excellent with grilled red meat.