



San Michele

RONDINELLA

Made with organic grapes

APPELLATION:

Rosso Veneto IGT.

GRAPE VARIETIES:

Rondinella.

PRODUCTION AREA:

Valpolicella Classica.

VINIFICATION PROCESS:

Handpicking in late September. Fermentation on the skins. Racking 3/4 of the way through alcoholic fermentation to keep the alcohol that formed from extracting too many components from the skin; the wine thus turns out more delicate and elegant. The malolactic fermentation occurs naturally as the temperature rises after winter. This process bestows the wine even more elegance and softness.

AGEING:

In steel before bottling.

BOTTLING:

After about 6 months from the harvest.

ORGANOLEPTIC QUALITIES:

Delicate ruby red, fairly bright color. Complex aroma, marked floral notes of violet, fruity hints of cherry, strong hint of raspberry, then forest berries and blackberry, the finish offers a pleasant sweet, spicy note. Nice flavor, soft and intense, pleasant acidity, full-flavored and well-balanced.

SERVING TEMPERATURE:

16 °C.

SERVING SUGGESTION:

Goes perfectly with light first courses, risotto, fresh cheese, seafood, white meat.