



Bure Alto

VALPOLICELLA CLASSICO SUPERIORE DOC

TASTING NOTE

*Color: deep ruby red.
Nose: richly fruity and spicy,
with aromas of ripe cherries.
Flavor: rich and rounded on the
palate, with cherry-like notes.*

GRAPES

Corvina Veronese,
Rondinella, Molinara.

ORIGIN

The Bure Alto vineyard.



VINIFICATION and MATURATION

Manual harvesting at the end of September; fermentation at a controlled temperature of 25°-30°C, with 8 days' maceration. Around 15 months' maturation in traditional 65 hl Slavonian oak casks.

ALCOHOL

12,5% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

Perfect with white and red meat. It is also ideal with fresh cheeses.

BOTTLE SIZE

750 ml

www.villagirardi.it