



Valpolicella

CLASSICO DOC

TASTING NOTE

*Color: ruby red.
Nose: very fresh and fruity, with lots of
cherry notes.
Flavor: well balanced and full of flavours.*

GRAPES

Corvina Veronese, Rondinella, Molinara.

ORIGIN

in Valpolicella Classica zone.



VINIFICATION and MATURATION

7 days fermentation in stainless steel tanks;
4 months maturation in stainless steel tanks;
2 months ageing in Slavonian oak barrels of
65 hl.

ALCOHOL

12% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

Pasta, white and red meat, fresh cheeses.

BOTTLE SIZE

375 ml
750 ml

www.villagirardi.it