



Production Area:

In the heart of the Valpolicella Valley on high hills.

Grapes:

Corvina, Corvinone, Rondinella.

Colour:

deep ruby red with violet reflects.

Bouquet:

of red fruits and vinous.

Taste:

dry and velvety, slightly bitter. Sapid and harmonious.

Service:

serve at room temperature, opening the bottle at least 1 hour before.

Food Suggestions:

a perfect companion to every kind of meat and tasty dishes.



Production Area:

The hills surroundings Verona

Grapes:

Corvina, Corvinone, Rondinella.

Colour:

deep ruby red turning garnet with aging.

Bouquet:

intense bouquet, recalling prune, red fruits and a pleasant hint of liquorice.

Taste:

dry and velvety, slightly bitter.

Service:

serve at room temperature.

Food Suggestions:

a perfect companion to roast meats, red meat, risotto and seasoned cheeses.



Production Area:

in the heart of the Valpolicella Valley on a very mixed ground, somewhere clay, somewhere limestone.

Grapes:

Corvina, Rondinella, Molinara with drying in “fruttaio” for a period of 90 to 120 days.

Colour:

deep and thick garnet red.

Bouquet:

of a big intensity and persistence with scents of dry prunes and sweet spices.

Taste:

big structure, it is warm and at the same time velvety.

Service:

serve at a temperature of 18° - 19° C in ballon glasses, opening the bottle at least 2 hours before.

Food Suggestions:

ideal companion is grilled meat and seasoned cheese.