



**Production Area:**

In the heart of the Valpolicella Valley, the soil is clay and limestone.

**Grapes:**

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

**Colour:**

Deep and thick garnet red.

**Bouquet:**

Great intensity and persistence with scents of dry prunes and sweet spices.

**Taste:**

Well structured, warm and at the same time velvety.

**Service:**

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

**Food Suggestions:**

It is a perfect match to tasty meats and seasoned cheese, but also as conversation wine.