



Valpolicella Classico

——— Silvano Piacentini Selections

CLASSIFICATION D.O.C.

TYPE Red

REGION Veneto

PROVINCE Verona

VINTAGE AVAILABLE 2016

GRAPE VARIETY 80% Corvina, 15% Rondinella, 5% Molinara

TYPE OF FARMING Conventional

HARVEST Manual, beginning of October

VINIFICATION

Fermentation takes place in temperature-controlled stainless steel vats.

MATURATION

After fermentation, the wine matures for 6–9 months in stainless steel tanks.

TASTING NOTE

Pale and bright ruby red colour. Strikingly fragrant scent of cherries on the nose, enhanced by a delicate and inviting spiciness. The flavour reveals juicy fruit notes, making it fresh, tangy and stimulating to drink, as well as mellow, mouth-filling tannins.

SIZES AND SPECIAL PACKAGING 75 cl Bordeaux-style bottles