

PS  
WINE

premium wine selection

Vini di Qualità



# Valpolicella Classico

## *Bosco dei Cerri*

<b>CLASSIFICATION</b>	D.O.C.
<b>TYPE</b>	Red
<b>REGION</b>	Veneto
<b>PROVINCE</b>	Verona
<b>GRAPE VARIETY</b>	80% Corvina, 15% Rondinella, 5% Molinara
<b>TYPE OF FARMING</b>	Conventional
<b>HARVEST</b>	Manual, first days of October.

### VINIFICATION

Vinification in stainless steel tanks at controlled temperature.

### MATURATION

At the end of vinification, the wine matures for a period of 6-9 months in stainless steel.

### TASTING NOTES

With a light but brilliant ruby red colour, on the nose it reveals a fragrant cherry bouquet, with a delicate spicy tone. The mouthfeel reveals juicy and fragrant fruit notes, which make the drink fresh, savory and stimulating, supported by a soft and enveloping tannicity.

### SIZES AND SPECIAL PACKAGING

75 Cl bottles.