

Valpolicella Classico

Silvano Piacentini



CLASSIFICATION	D.O.C.
ТҮРЕ	Red
REGION	Veneto
PROVINCE	Verona
GRAPE VARIETY	80% Corvina, 15% Rondinella, 5% Molinara
TYPE OF FARMING	Conventional
HARVEST	Manual.

VINIFICATION

In stainless steel tanks at controlled temperature.

MATURATION

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

TASTING NOTES

With a light and brilliant ruby red colour, this wine releases a fragrant and fruity sensation of cherry, enhanced by a delicate but brilliant spicy tone. On the palate it reveals juicy and fragrant fruit notes which make the drink fresh, salty and stimulant, supported by a soft and enveloping tannicity.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.