



APPELLATION: Cavalieri Reali Valpolicella Classico Superiore

GRAPE VARIETY: Corvina 65%, Rondinella 25%, Molinara, Rossignola and Negrara 10%

PRODUCTION AREA: Vineyards are located in the five districts of the Valpolicella Classico area: Marano, Negrar, Fumane, Sant'Ambrogio, San Pietro Incariano.

CAPACITY: 0,750 lt.

VOLUME: 14% vol.

WINEMAKING PROCESS: It is obtained using the ripasso technique, which is traditional in Valpolicella. Fermentation is carried out at a controlled temperature of 25°C for 12 days. During the following spring, the operation known as ripasso is performed: the wine is fermented once again, this time on the skins of the dried grapes used for the production of Amarone. In this way, the resulting wine gains greater structure and complexity. It matures in traditional Slavonian oak. Further refinement in the glass.

TASTING NOTE: Intense fruity notes wild berry, together with suggestions of spices. In the mouth it is dry, with structure. It has a rich taste of red fruits and elegant spicy tones.

SERVING SUGGESTION: It matches pastas, grilled meat and medium mature cheese.

SERVING TEMPERATURE: 16-18°C.