



# Antonio Roncolato

## Vigne & Vini

### VALPOLICELLA DOC SUPERIORE

Corvina, Corvinone and Rondinella grapes make this wine the perfect reflection of the vines characteristics, spreading an intense and persistent bouquet.

**ALCOHOL CONTENT:** 13,5%

**GRAPES:** Corvina 50%, Corvinone 30%, Rondinella 20%

**ORIGIN AREA:** Valpolicella Doc area, Lavagno

**SOIL:** calcareous

**TRAINING SYSTEM:** pergola veronese

**YIELDS PER HECTARE:** 120 q.li/ha




**HARVEST:** October, hand picked.

**VINIFICATION:** maceration and fermentation in the skins for 10-15 days, maturation in stainless steel tanks at controlled temperature.

**AGEING AND REFINING:** it refines in the bottle for about 3-4 months. Young and fresh wine, aging potential 5-6 years.

**TASTING NOTES:** brilliant ruby-red colour, with intense and persistent notes of red fruits, appealing nose of cherry, with some liquorice. Ample mouthfeel in lively, spicy, open style leading to a herbal finish. Lightly tannic on the palate, it reveals a good sapidity and freshness.



Recommended glass		Serving temperature		Food pairing	
	Balloon glass		Serve at 14°C		Wine for any occasion, perfectly paired with red and white meats, first meat courses or sausages and medium seasoned cheeses.