



## VALPOLICELLA CLASSICO DOC "CAMPO DEL BIOTTO" "I CASTEI"



### **Grape varieties:**

Corvina Veronese e Corvinone 70%, Rondinella 25%, Molinara 5%.

### **Production area:**

Valpolicella Classica, vineyard Campo del Biotto, Marano di Valpolicella valley, clay and limestone soil.

### **Production process:**

Crushing and destemming, the temperature of fermentation does not exceed 20° C. Short maceration with soft and frequent pumping over, followed by early separation of marc to preserve its flowery bouquet and softness. Slow final fermentation at least 20°C to promote the malolactic fermentation, then decanting of cleaning, stabilization and bottling.

**Alcohol:** 12.5% Vol

**Color:** Brilliant ruby red color.

**Bouquet:** Intense with fruity notes of Morello cherry and cherry.

**Flavor:** Sapid, soft and elegant.

### **Suggested dishes:**

It's ideal with all light meals and it's perfect with all white and red meat.

**Service temperature:** 18° C

### **Bottle:**

750 ml