



VALPOLICELLA CLASSICO

Denominazione di Origine Controllata



PRODUCT NAME

Valpolicella Classico

APPELLATION

Valpolicella Classico DOC

GRAPE VARIETIES

Corvina, Rondinella, Molinara

PRODUCTION AREA

Valpolicella Classica

VINIFICATION PROCESS

Fermentation in steel at a controlled temperature.

AGEING

In steel

BOTTLING

6 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: ruby red, with purple reflections, clear

*Aroma: fresh fruit, cherries, blackberries,
raspberries, slightly spicy*

*Taste: good acidity typical of fresh
wine, dry, well-balanced, with good
persistence.*

SERVING TEMPERATURE

16°C

SERVING SUGGESTION

*With its appealing characteristics it can be matched
throughout a meal. It can be appreciated as aperitif,
with cold meats and soft cheeses. Excellent with
first courses in general, pasta and risotto with meat,
vegetables or fish and white meats.*



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Monteci - Vini della Valpolicella

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