



This wine is obtained from the drying of grapes that have been left to rest during the months of September/October, after a first careful selection in the vineyards and a second in the fruithouse. Here they remain at about 100 days.

The wine is aged for about four years in small oak barrel and big barrel and then in the bottle.

### **Tasting note**

**Colour:** Garnet Red.

**Bouquet:** intense, ethereal, spicy.

**Palate:** soft, dry, “warm”, solid and robust.

**Food Pairing:** ideal with second courses such as roasts, game, grilled meats and red meats in general

**Cellaring:** Enjoy now to 2025

### **Technical Details**

**Variety:** Corvina, Corvinone, Rondinella and Oseleta from Monte Cà Bianca and Cengia in the Valpolicella Classica..

**Vintage:** 2015

**Region:**

**Alcohol:** 16%

**Maturation:** Fermented and matured in 50% new, 50% two to three year-old French oak barriques for 18 months.