



## CORTE VOLPONI VALPOLICELLA DOC CLASSICO

The icon of the Valpolicella Area. Fresh, soft and Lively in color and versatile, going along with a lot of different foods. A wonderful wine to just enjoy.

### Tasting Notes

**Colour:** Deep ruby red colour with violet shades;

**Bouquet:** very pronounced bouquet of black fruits; dry, savoury, balanced and pleasantly tannic flavour with a distinct aftertaste of fruits of the forest

**Palate:** A fine nerve of acidity runs through its muscular body giving it sinew and impressive stamina in the bottle.

### Food Pairing:

**Cellaring:** The fermentation takes place in stainless steel tanks, at 23-25 °C, with skin maceration for 12 days

### Technical Details

**Variety:** 55% Corvina, 25% Corvinone, 20% Rondinella.

**Vintage:** 2022

**Region:** Veneto

**Alcohol:** 12.5%

**Maturation:** 4 months in stainless steel tanks; a 2 months ageing in bottle