

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA



In the Illasi Valley. Tuffaceous, clayey and calcareous soil



Starting at the end of September; two passes through the vineyards and strict fruit selection to ensure optimum ageing



Corvina, Corvinone, Rondinella



Roller crushing and destemming. Short maceration and fermentation in steel tanks, followed by early separation of the pomace to ensure that the fragrances of the fruit remains unaffected. Short refinement in steel then in the bottle.



12,5% vol



Italian hors d'oeuvres (Parma ham and melon, salami and figs), white or boiled meats, or indeed any fairly straightforward dishes; worth trying with pizza.



Colour: ruby red
Bouquet: vinous, intense and typical
Taste: dry, rounded and well-balanced



16 -18°C



750 ml



TENUTA
CASALETTI
IN VAL D'ILLASI