





CONTRÁMALINI



Valpolicella DOC Classico

The wine for every day

Valpolicella is the classic wine of this zone, which lies to the north of the city of Verona: it is made from typical local grape varieties, harvested and then immediately crushed and fermented. It is a fresh red wine that is very quaffable and easy to pair with food; it is always appealing, with its nose of cherries and red fruits and clean, tangy flavour. A wine that is a must for everyday drinking.

Production zone: Marano di Valpolicella

Grapes: Corvina, Corvinone, Rondinella, Molinara and other local varieties.

iocai varieties.

Production: the grapes are picked by hand when fully ripe, crushed, destemmed and fermented for days at 23°C with daily automatic punching down of the cap.

Maturation: in stainless steel and then in the bottle.

Alcohol: 12/13% vol.

Service: we recommend serving it in glasses for light red wines,

at a fairly cool temperature (14-16°C)

Food pairings: Our Valpolicella is the classic everyday wine for

drinking throughout a meal

Bottle size: 0.75 |.