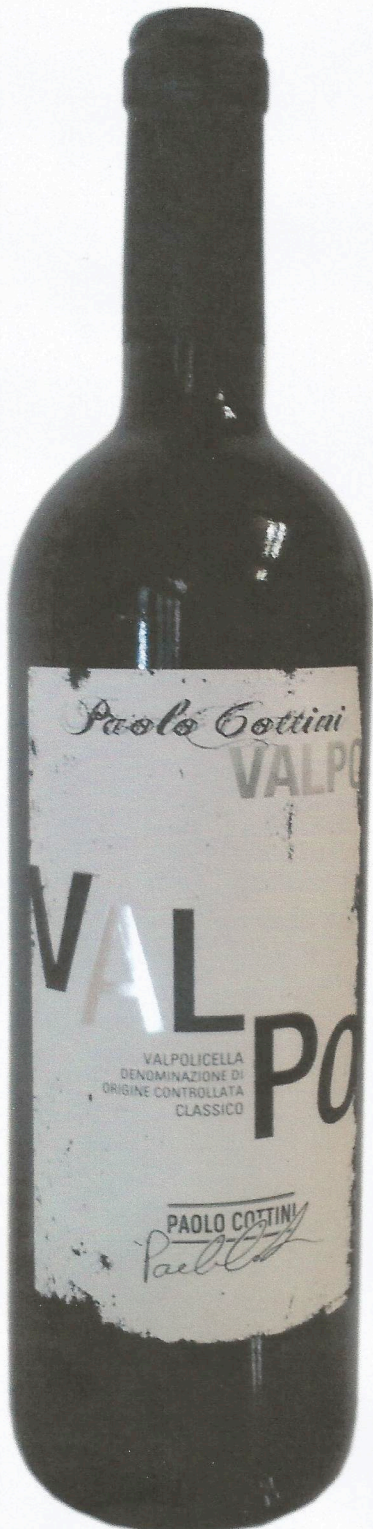


## Valpolicella DOC

A young wine obtained from the best Corvina, Corvinone and Rondinella grapes harvested in the first 10 days of October and vinified in the traditional manner. This wine embodies, in all its simplicity, the history of Valpolicella area. To be enjoyed on its own by the glass or throughout a meal.

PAOLO COTTINI

*Paolo Cottini*



**Production Area:** Valpolicella Classica, Castelrotto di San Pietro in Cariano, Verona

**Grapes:** Corvina 60%, Corvinone 30%, Rondinella 10% (only local grapes)

**Vineyard training system:** Veronese Pergola (arbour)

**Harvest:** manual

**Vinification:** Soft pressing and natural fermentation (20-25 days) without any chemical agents or external additives, using special steel and wooden tanks.

**Ageing and Refinement:** No ageing, refinement 3 months in bottles.

**Serving Suggestions:** T. 16-18°C, large glass; it is a wine easy to drink. It is indicated during all meal, particularly with red meat and cheese.

**Features:** Intense ruby red colour with ageing tending to garnet, with a delicate perfume, dry and velvety, with slightly bitter, sapid.

**Bottle:** Lt. 0,75 - Weight: 500g

**Cap:** cork

**Alcohol by Volume:** Vol. 13,00%