

DAL CERO

IN VALPOLICELLA



Valpolicella DOC 2020

Grapes:	60% Corvina, 30% Rondinella, 10% Molinara
Region:	Veneto
Vineyard Location:	The vineyards lie in the eastern section of the DOC area of Valpolicella, near Verona in the Veneto region
Altitude:	300 meters above sea level
Vine Training:	Traditional Verona pergola and Guyot
Time of Harvest:	Late September to mid-October
Total Production:	20,000 bottles
Vinification Process:	After the clusters are hand-picked, they are de-stemmed and pressed, and the berries macerate for 10-12 days in steel. After the fermentation, the wine is pressed off the skins and remains in cement vats for at least six months.
Aging Process:	The wine undergoes cement vat aging for 6-14 months.
Alcohol Content:	13.00%
Tasting Notes:	A luminous ruby red in appearance, it stands out for its crisp freshness on a nose that is both stylish and refined, with delicate scents of cherry and morello cherry blossoms. Crisp and long-lingering in the mouth, it embodies the red wine deeply traditional to the area, perfect on every occasion
Closure:	Cork
Food/Menu Pairing:	Perfect as an aperitif wine, it is delicious as well with main courses of lighter meats and boiled red meats, and with more casual meals.

Vegan Friendly, Not Certified