



HERITAGE

Past and present. Tradition and avant-garde.

The double label represents the union between the different moments of the winery's history.

These wines are pure emotion and express the identity of the territory from which they originate.

A unique and recognisable style, enclosed in the precious Montresor bottle.

VALPOLICELLA DOP CLASSICO SUPERIORE



GRAPE VARIETIES

Corvina, Rondinella, Molinara.

PRODUCTION AREA

Hills of Valpolicella Classica.

WINEMAKING

Late harvest at the end of September, beginning of October to ensure greater concentration of aromas and structure.

Red vinification with contact on the skins for about 15 days.

Maturation in wooden barrels for 24 months.

TASTING NOTES

Deep ruby red color.

The nose reveals notes of red fruits and ripe cherry.

A well-structured wine, with a full and velvety flavour, with soft tannins.

FOOD SUGGESTIONSFOOD PAIRING

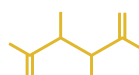
Suitable to all meat and wild-meat dishes, matured cheeses and salami.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
13,5%



ACIDITY
5,5 gr/L.

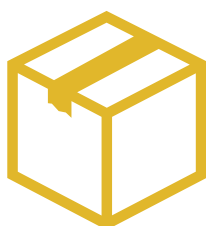


RESIDUAL SUGAR
4 gr/L.



BOTTLE

Type of Closure	Cork
Length:	87,2 mm
Height:	297 mm
Tare:	700 gr
Volume:	750
Gross Weight:	1460
EAN Code:	8003503017744



CARTON

Length:	297 mm
Width:	292 mm
Height:	305 mm
Tare:	326 gr
Volume:	9086 gr
EAN Code:	80035030177442



PALLET LAY OUT

Size:	80x115
Type:	Epal
Cartons per layer:	16
Number of layers:	5
Cartons per pallet:	80
Bottles per pallet:	480
Gross Weight:	727 kg