

VALPOLICELLA DOP "SAN PIETRO"



GRAPE VARIETIES

Corvina, Corvinone, Rondinella.

PRODUCTION AREA

Hills of Valpolicella area.

WINEMAKING

Traditional vinification of red wines with maceration of the skins and fermentation at controlled temperature. Maturation in stainless steel tanks.

TASTING NOTES

Ruby red color.

The nose is fragrant and fruity, with typical notes of cherry and spices. On the palate it is fresh, fruity, pleasant to sip, with a good persistence.

FOOD PAIRING

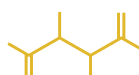
Easy-drinking wine, suitable to first course dishes, poultry, cured meats, roasts, game and cheeses.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
12,5%



ACIDITY
5,4 gr/L.

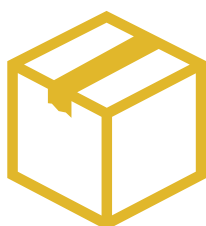


RESIDUAL SUGAR
4 gr/L.



BOTTLE

Type of Closure	agglomerated cork
Lenght:	80,5 mm
Height:	296 mm
Tare:	410 gr
Volume:	750
Gross Weight:	1200 gr
EAN Code:	8003503001040



CARTON

Lenght:	25 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7200 gr
EAN Code:	80035030010404



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	19
Number of layers:	5
Cartons per pallet:	95
Bottles per pallet:	570
Gross Weight:	700 kg