

VALPOLICELLA DOP "SAN PIETRO"



GRAPE VARIETIES

Corvina, Rondinella, Molinara.

PRODUCTION AREA

Hills of Valpolicella area.

WINE MAKING

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

COLOR

Ruby red color.

SENSORY EVALUATION

Intense with cherry notes on the nose, it is dry with a slightly bitterish aftertaste.

FOOD SUGGESTIONS

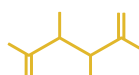
Recommended with roasted meat, poultry, cheeses, salami, and wild meat.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
12,5%



ACIDITY
5,4 gr/L.

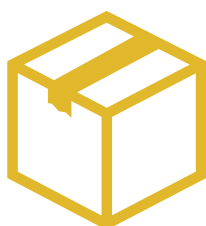


RESIDUAL SUGAR
4 gr/L.



BOTTLE

Type of Closure	Microgranina
Length:	80,5 mm
Height:	296 mm
Tare:	410 gr
Volume:	750
Gross Weight:	1158 gr
EAN Code:	8003503001040



CARTON

Length:	24,9 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7183 gr
EAN Code:	8003503001404



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:	697 kg