

LA SERRA

ROSSO VINO DA TAVOLA

PRODUCTION AREA

Close to Valpolicella area.

GRAPE VARIETIES

Corvina 70%, Rondinella 20%, Corvinone 10%.

CONTENTS

Alcohol 11,5% by Vol.

Total acidity about 5.50 g/l

VINIFICATION

Traditional fermentation with submerged cap and temperature control, malo-lactic completely developed.

REFINEMENT

In stainless steel vats and about 3 months in bottle

SENSORY IMPRESSIONS

Ruby red colour with purple hints.

Fruity and vinous bouquet with hints of red fruits.

Fresh, smooth and balanced taste.

SERVING INFORMATION

18° C in tulip glass.

DINING ACCOMPANIMENT

Light fish dishes, salami, mushrooms and cheeses.

LONGEVITY

To drink preferably young.

PACKAGING

Btl. 750 ml - cardboard box with 6 bottles.



Please stow away from light and heating, laid down in a cool place.