

LA SERRA

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

PRODUCTION AREA

Valpolicella, hills to the north of Verona.

GRAPE VARIETIES

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

CONTENTS

Alcohol 12% by Vol.

Total acidity about 5.50 g/l.

VINIFICATION

Destemming of the grapes and fermentation with submerged cap pumping over.

AGEING

In stainless steel vats and about 3 months in bottle.

SENSORY IMPRESSIONS

Ruby red colour with purple nuances.

Fruity and vinous bouquet with hints of cherry.

Dry and round taste.

SERVING INFORMATION

16° C.

DINING ACCOMPANIMENT

Light dishes with meat, mushrooms and cheeses.

LONGEVITY

2 to 3 years.



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