



SALVALAI
The prestigious wines of Italy

VALPOLICELLA
Denominazione di origine controllata
CLASSICO



TYPE

Dry red wine

PRODUCTION AREA

Classic area of Valpolicella, province of Verona

GRAPE VARIETIES

Corvina 75%
Rondinella 25%

ALCOHOL

12,5 %

TOTAL ACIDITY

5,5 g/l

REDUCING SUGAR

6 g/l

COLOR

Red garnet color

FRAGRANCE

Fresh and fruity with fragrance of wild berries.

TASTE

Dry, velvety, well balanced

BEST SERVED WITH

It goes perfectly with many kinds of food such as pasta, grilled or roasted red meat, medium ripe cheese.

SERVING TEMPERATURE

16°/18°C.

PRODUCTION

Harvest time runs within September 20 to October 15. Vinified in red, skins contact maceration lasts 10 days and then takes place the malolactic fermentation. Remains in stainless steel at least for 4 months until bottling. After a short rest in the bottle it is released to the market.