



CLIVUS

Valpolicella



VARIETY: Corvina, Rondinella

VINEYARDS: hills of Montecchia di Crosara and Cazzano di Tramigna

HARVEST: end of September

VINIFICATION: destemming and traditional maceration for a period of 10 days in stainless steel fermenters

AGEING: steel tanks

APPEARANCE: deep ruby red and medium intensity

NOSE: delicate with hints of cheery blossom

PALATE: dry, full body and harmonic

ALCOHOL CONTENT: 12 % vol

FOOD MATCHING: this wine goes well with medium-flavoured pasta dishes, grilled, roast meat and medium-matured cheese

SERVE: it is recommended to serve at 18-20°C



Cantina di Monteforte

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