



Valpolicella DOC 2015

Dal Cero, Veneto, Italy

eCommerce # 452044 | 13.0% alc./vol. | \$21.50

A luminous ruby red in appearance, it stands out for its crisp freshness on a nose that is both stylish and refined, with delicate scents of cherry and Morello cherry blossoms. Crisp and long-lingering in the mouth, it embodies the red wine deeply traditional to the area, perfect on every occasion.

Terroir:

The Valpolicella project of third generation of the Dal Cero family is located on natural terrace in the eastern Valpolicella, overlooking the city of Verona. Unusual combination of three different soil types: white limestone, black volcanic, and a mixture of the above. Elevation ~300 m.



Vinification:

Harvested by hand in the late September, early October. The clusters are destemmed and pressed, and the berries macerate for ~12 days in stainless steel. After the fermentation, the wine is pressed off the skins and remains in cement vats for at least 6 months.

Variety: Corvina, Rondinella, Molinara

Residual Sugar: 6 g/L

Serving suggestion and food pairing: Serve at 18°C. Perfect as an aperitif wine, it is delicious as well with main courses of lighter meats and boiled red meats, and with more casual meals.