

## *Allegretto*

### VALPOLICELLA

Classification: DOC Veneto

Varietals: 40% Corvina, 30% Rondinella, 30% Corvinone

Production zone: Valpolicella, in between San Pietro in Cariano and Negrar. Medium chalky soil.

Harvest: Grapes are hand-picked the third week of September.

Vinification: Grapes are crushed and destemmed. Then they are gently pressed and undergo a fermentation process at a controlled temperature.

Ageing: In stainless steel tanks.

Refinement: 3 months in bottle

Alcohol: 12% by vol.

Tasting notes: Ruby red color with purple hues. On the nose it is fruity and fresh, with black cherry aromas. The taste is full, lively and harmonious, with notes of young tannins. An enjoyable and easy to drink wine.

Food pairing: First courses with meat sauces, fine white meat, mushrooms and flavorful fish. Enjoy it with the Venetian tradition: "bigoi all'anara". To be served ideally around 65° F.

Aging potential: 2 - 3 years.

Imported by: Bacco Wine & Spirit, LLC

