

LA SERRA

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO

PRODUCTION AREA

Classic Valpolicella area. In the vineyards located in the municipalities of San Pietro in Cariano and Negrar, which have chalky soil.

GRAPE VARIETIES

Corvina and Corvinone (70%), Rondinella (25%), Molinara (5%).

YIELD

Each 100 kg of grapes 70 litres of first pressing.

CONTENTS

Alcohol 12.5% by Vol.
Total acidity 5.5-6 ‰.
Net dry extract 26-28‰.

AGEING

3 months in stainless steel vats and about 3 months in big Slavonia oak barrels.

REFINING

About 3 months in the bottle.

SENSORY IMPRESSIONS

Ruby red colour.
Vinous, intense and characteristic bouquet.
Dry, harmonious and smooth taste.

SERVING INFORMATION

18°-20° C.

DINING ACCOMPANIMENT

Salami and cold cuts, pasta with meat and mushroom sauce, red meat.

LONGEVITY

2 to 3 years.

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

