

GRAN SIGNORIA

VALPOLICELLA DOC

A young and vibrant red wine that reflects the true soul of the land it comes from: Valpolicella.

ANALYSIS

Alcohol 12.00% Vol.

Residual sugar : 5.00 g/l

Total Acidity 5.70 g/l

Total dry Extract 24.00 g/l

pH 3.30

PRODUCTION

Harvest: hand picked in late September.

Vinification: destemmed and gently pressed. Fermentation at around 25° to 28° C, then 7 days maceration. Full malolactic fermentation and maturation in stainless steel.

TASTING NOTES

Colour: ruby red with violet hues.

Nose: lots of red berry fruit with spicy notes.

Flavour: medium bodied, velvety with balanced tannins and a warm dry finish.

FOOD MATCHING

Pasta, meat dishes and mature cheeses.

Serving temperature: 16°-18° C.



CANTINA
VALPOLICELLA
NEGRAR

ALLE ORIGINI DELL'AMARONE