



CORTE RUGOLIN

VALPOLICELLA CLASSICO D.O.C. *“Rugolin”*



Made from Corvina, Corvinone and Rondinella grapes, typical from the Valpolicella wine region in Italy. This young and easy-to-drink wine is deep ruby-red in colour, with a fruity aroma that reminds us of cherries, plums and sour cherry. It is full-bodied and balanced in flavour. Serve at 14-20°C.

Name: Valpolicella Classico D.O.C.

Alcohol: 12.5%

Grapes: Corvina, Corvinone, Rondinella, other local varieties (Molinara, Dindarella, Croatina)

Vineyards: Marano di Valpolicella, Sant’Ambrogio di Valpolicella, San Pietro in Cariano

Harvesting: by hand

Fermentation: 10 days on the skins

Maturation: 4 months in steel tanks, 3 months in bottle

Pairings: pasta, risotto, white meats

Format: 750ml