



Terre Molin

# VALPOLICELLA

## CLASSICO DOCG

Produced in Veneto region, Its name is a mix of Latin and ancient Greek, and translates to "valley of many cellars."

The Valpolicella DOC is a young and fine wine with a vinous aroma and delicate bouquet. On the palate, it is fresh, dry or rather smooth and pleasantly vibrant. It is obtained by classic red winemaking from Valpolicella grapes, followed by a short maturation.

The spicy cherry charms of Valpolicella Classico are famous all over the world, it speaks to every palate preference. A nice, fresh Valpolicella with some good friends is a great way to start an evening and a special dinner.

### ITALY

#### Veneto

Verona,  
Valpolicella



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#### GRAPES

Corvina and Corvinone Veronese, Rondinella, Molinara.



#### VINIFICATION

hand selected grapes; soft pressing, fermentation and maceration with the skins in large oak barrels.



#### ORGANOLEPTIC CHARACTERISTICS

Color: intense ruby red

Bouquet: ethereal and delicate bouquet, elegant, with hints of ripe fruit.

Taste: dry, sapid, with little tannin when young. Characteristic notes of red fruits and berries with a clear distinction of cherry and morello cherry.



ALCOHOL 13,5% vol.

Serving temperature: 20°C.



#### RECOMMENDED PAIRINGS

A Slightly cold, it can be served as an aperitif, as an accompaniment to appetizers, cold cuts, fresh cheese and even some fatty and tasty fish dishes. At room temperature it is very versatile with pasta dishes with not excessively elaborate sauces, risottos, white meats. Try it with pizza.



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BOTTLE	CASE	CS WEIGHT KG	CASE / PALLET	CASES / LAYER	PLL WEGHT KG
750ml	6	8,10	100	25 cs x 4	810
750 ml	12	16,20	60	10 cs x 5	990

