

Valpolicella Classico

DOC



 **APPELLATION**
DOC

 **AREA**
Valpolicella, Veneto

 **GRAPES**
Corvina, Rondinella
and Molinara

 **ALCOHOL LEVEL**
12.5%

 **SERVING TEMP.**
61°F

 **BOTTLE SIZE**
750 ml

VINIFICATION AND MATURATION

After the grapes are removed from the stalks and pressed, the must is fermented with the use of rotating horizontal fermenting vats that assure delicate maceration of the skins. As a result, the wine takes on the colors, aromas and substances of the grapes from which it is derived. Once the vinification has been completed, the wine is racked into oak barrels for maturation.

COLOR

Bright, attractive and warm ruby-red color.

BOUQUET

Ample and remarkably complex, with vinous tones and well-defined scents of bitter almonds against a tenous background of wild berries.

PALATE

Dry on the palate, with delicate veining, a fine and harmonious balance, great strength and sturdy body. The aftertaste is highly persistent and delectably clean.

FOOD COMBINATIONS

The wine can be consumed throughout a meal and makes a particularly fine accompaniment for all meat dishes, savory preparations of the rural tradition and cheeses that have been aged for moderate to long periods.



LABELS BY ZONIN

| ZONIN I CLASSICI | ZONIN JEWELS | ZONIN SPARKLING | ZONIN PROSECCO |
|----------------------------------|------------------------------------|-----------------|----------------|
| Chianti DOCG | Ripasso Valpolicella Superiore DOC | Rosé | Prosecco |
| Valpolicella Classico DOC | Amarone della Valpolicella DOC | Baccorosa | DOC |
| Pinot Grigio DOC | Berengario IGT | Asi | |
| Soave Classico DOC | | | |



PRODUCER

Produced and estate-bottled by:

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ZONIN1821



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