

# Valpolicella

Denominazione di Origine Controllata  
Classico



# CESARI

FINE WINES OF VERONA

## TYPE

Dry red wine.

## PRODUCTION AREA

Classic area of Valpolicella, province of Verona.

## GRAPE VARIETIES

Corvina 50%

Corvinone 25%

Rondinella 25%

## PRODUCTION

Harvest time runs within September and October. Vinified in red, maceration on the skins for 10 days. After the maceration the wine undergoes malolactic fermentation. It remains in stainless steel tanks at least for 4 months until bottling. After a short rest in the bottle it is released to the market.

## ORGANOLEPTIC DESCRIPTION

Red ruby colour with purple reflexes. Fresh and fruity with fragrance of wild berries and cherry. Dry, velvety, well balanced.

## PAIRINGS

It pairs perfectly with several types of food such as pasta, grilled or roasted red meat, medium-mature cheese.

## SERVING TEMPERATURE

16°/18°C



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Cesari Vineyard



Gerardo Cesari



Gerardo Cesari S.p.A. S.U.

Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulphites.