



DOMINI DEL LEONE

# Valpolicella DOC

Corvina, Corvinone, Rondinella | Alc 12,5% | 16-18°C

Valpolicella wine is characterized by the use of the local native varieties of Valpolicella area: Corvina, Corvinone and Rondinella, that give body and structure to the wine. If Rondinella proves to be particularly important for the shades of color it gives to the wine, Corvina and Corvinone, rich in polyphenols and tannins, express their best in the structure. These grapes come from the valley of Illasi, in the eastern part of Valpolicella, which emphasizes the fruitiness to the wine. Valpolicella is a fine youthful ruby-red wine, with a winy light perfume, hints of cherry and rose. The palate is fresh, dry and rather soft, slightly tannic, slightly bitter and lively.



## PRODUCTION AREA

Valpolicella, Verona Province, Veneto region



## TYPE OF SOIL

Calcareous with sedimentary origin



## TRAINING SYSTEM

Pergola and Guyot

## VINEYARDS ELEVATION

220 - 300 meters



## COLOUR

Ruby red



## BOUQUET

Cherry and rose aroma with a slight peppery note typical of Corvina



## TASTE

Fresh, dry, slightly tannic, lively



## PAIRING SUGGESTION

Valpolicella DOC is an exceptionally versatile everyday wine. Excellent for all courses, it is perfect in pairing with dishes typical of the Mediterranean cuisine like pasta dishes and seasonal soups. Try it with white meats, especially poultry, but also with cold cuts, as well as with baked or grilled fish

