

RIO ALBO VALPOLICELLA

DENOMINATION: Valpolicella DOC

GRAPE VARIETY: 45% Corvina, 40% Corvinone, 15% Rondinella.

AREA OF PRODUCTION: The best grapes selected from Ca' Rugate's vineyards in the hilly area of Montecchia di Crosara.

SOIL: Limestone and pebbles.

HARVEST: Beginning of October.

WINE MAKING PROCESS: Fermented on the skins for a period of 7 to 10 days and matured in stainless steel tanks.

PRODUCTION: 90.000 bottles.

ORGANOLEPTIC ASPECTS: Ruby red in color, with a bouquet of black- berry and cherries. The palate is supple, with light tannins and plenty of flavor.

FOOD PAIRING: Ideal with grilled or roast chicken and pork and good with tasty hard cheeses.

Alcohol: 12.5%

Suggested initial serving temperature: 57°-60°F.



Ca' Rugate

VITICOLTORI IN
SOAVE E VALPOLICELLA