

SOCIETA' AGRICOLA ALDRIGHETTI LUIGI, ANGELO E NICOLA S.S.

Via Bignele, 4 – Fraz. Valgatara 37020 – MARANO DI VALPOLICELLA (VR) – ITALY

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Rosso Veronese I.G.T. 2012 – Sulà



BOTTLE SIZE: 750 ml
Type: Dry red wine

VINES OR GRAPES: 65% Corvina and Corvinone, 30% Rondinella, 5% Molinara

THE VINEYARD

DESCRIPTION OF THE VINEYARD: Marano di Valpolicella and San Pietro in Cariano, hilly

area at 300 m. above sea level and high plains, limestone and clay

soil.

AGE OF VINES: 15-30 years

TRAINING SYSTEM: Umbrella-shaped arbor.

YIELD PER HECTARE: 144 hl

PRODUCTION

HARVESTING: Exclusively manual selection, between the end of September and

the middle of October.

WINEMAKING: The grapes are destemmed and soft pressed. controlled

fermentation in steel tanks.

AGEING: 1 year in steel tanks.

ORGANOLEPTIC CHARACTERISTICS

COLOR: Bright ruby red.

FRAGRANCE: fruity with pure vinous aroma.

TASTE: Medium bodied wine, young and dry but with a typical supple taste.

ALCOHOL CONTENT: 13.5%

GASTRONOMIC PAIRINGS AND STORAGE

STORAGE: The bottles should be stored lying down at a temperature of 14-15°C,

void of light.

SERVING TEMP.: 16°- 18° C.

PAIRINGS: It pairs very well with any type of meat dish as well as with starters.