# Valpolicella Classico

ZONIN

DOC









**alcohol level** 12.5%



%

**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 welldefined 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	ZONIN	ZONIN	ZONIN
I CLASSICI	JEWELS	SPARKLING	PROSECCO
Chianti DOCG Valpolicella Classico DOC Pinot Grigio DOC Soave Classico DOC	Ripasso Valpolicella Superiore DOC Amarone della Valpolicella DOC Berengario IGT	Rosé Baccorosa Asti	Prosecco DOC



#### PRODUCER Produced and estate-bottled by: Zonin via Borgolecco 9, Gambellara (Vicenza), Italy www.zonin.it

# **ZONIN1821**



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