

# SAN PIETRO

## VALPOLICELLA DOC SUPERIORE

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### DENOMINATION

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### PRODUCTION AREA

VINEYARD IN THE DOC ZONE IN CAMPIANO, NEAR CAZZANO DI TRAMIGNA

### GRAPE VARIETY

55% CORVINA; 30% RONDINELLA; 15% MOLINARA

### PRODUCTION FOR HECTARE

110 Q

### GRAPE HARVEST

FIRST 10 DAYS OF OCTOBE

### VINIFICATION

HAND-PICKED AT THE BEGINNING OF OCTOBER AND LEFT TO SEMI-DRY FOR 20/30 DAYS IN SPECIAL DRY AND WELL-VENTILATED ROOMS CALLED "FRUTTAI". PRESSING AND MACERATION WITH SKINS FOR 6 DAYS. LEFT TO AGE IN BARRELS FOR 5 MONTHS

### CHARACTERISTICS

RUBY RED VERRING ON PURPLE; THE NOSE IS COMPLEX WITH RICH FLORAL SCENTS OF VIOLETS AND ROSES AND POWERFUL FRUITY AROMAS OF CHERRIES AND SOUR BLACK CHERRIES WITH A HINT OF SPICES; WELL-BALANCED WITH A LIGHT, SMOOTH, SLIGHTLY TANNIC FINISH

### FOOD MATCHES

IDEAL WITH NOURISHING FIRST COURSES, ENTRECOTE OR GRILLED MEAT

### TEMPERATURE

SERVE AT 12-15°C

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