Valpolicella Superiore DOC

ROCCA SVEVA

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vini dell'alta tradizione veronese

THE TREASURES





Corvina, Corvinone and Rondinella

▼ *Vinification and maturation*

Grapes are picked by hand, then juice macerates on the skins for about 15 days. The wine matures a minimum of 10 months in large oak ovals, followed by bottle-ageing

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Luminous ruby red

⇒ Bouquet

Intensely fruity, with fragrances of wild red berry and sour cherry

Ralate Palate

Well-structured and lengthy, with dense suite of elegant tannins

% *Alcool* 13%

Enjoy at 14-16°C.

AWARDS







