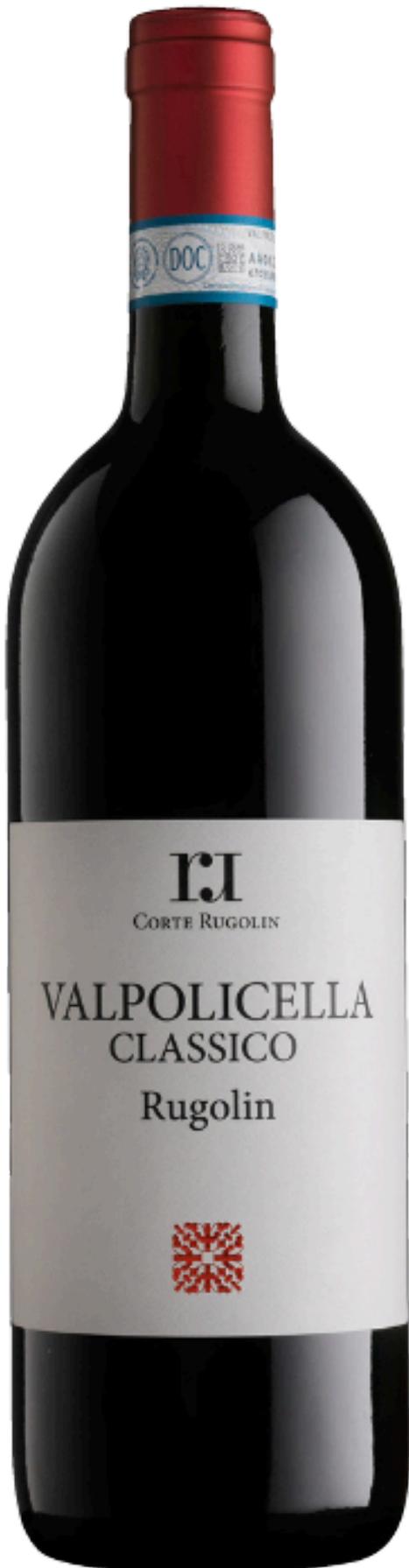


# Valpolicella Classico DOC



CORTE RUGOLIN



**Region:** Veneto

**Varietal:** 40% Corvina, 20% Corvinone, 20% Rondinella, and 20% native varieties

**Vineyard:** Family-owned hillside vineyards.

**Soil:** Mostly limestone and chalk.

**Vines per Hectare:** 40

**Vine Training:** Guyot

**Altitude:** 600 feet above sea level

**Total Production:** 1500 cases

**Vinification Process:** Grapes are hand harvested in the family's vineyards. A soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 10 days and left to age for 4 months in stainless steel vessels. Transferred for aging a minimum of 3 months in stainless. The final refining takes place before bottling and a 4 month rest in bottle before release.

**Alcohol Content:** 12.5%.

**Residual Sugar:** 4g/liter

**Color:** Brilliant ruby red.

**Bouquet:** Notes of wild cherry and almond.

**Tasting Notes:** Layers of cherry notes, bright raspberry with balanced acidity.

**Food Pairing:** Perfect with lighter pastas, risotto, pork dishes and a variety of mild cheeses.

**Ageing:** 3-5 years

**Serving Temp:** 68°F (20°C)

**UPC:** 783655003533

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