



# CLIVUS

## Valpolicella



**VARIETY:** Corvina, Rondinella.

**VINEYARDS:** Hills of Montecchia di Crosara and Cazzano di Tramigna

**HARVEST:** End of September

**VINIFICATION:** Destemming and traditional maceration for a period of 10 days in stainless steel fermenters.

**AGEING:** In steel tanks

**APPEARANCE:** Deep ruby red and medium intensity

**NOSE:** delicate with hints of cheery blossom.

**PALATE:** Dry, full body and harmonic.

**ALCOHOL CONTENT:** 12 % vol.

**FOOD MATCHING:** This wine goes well with medium-flavoured pasta dishes, grilled, roast meat and medium-matured cheese.

**SERVE:** It is recommended to serve at 18-20°C.



Cantina di Monteforte

P.iva 00208410233 Cantina Sociale di Monteforte d'Alpone, Via XX Settembre, 24 - 37032 Monteforte d'Alpone (VR) Italia  
www.cantinadimonteforte.it - info@cantinadimonteforte.it